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• QUICK PREP • PARTY PERFECT • MAKE-AHEAD • GLUTEN FREE

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"We're gonna have to change the way we think about our finances. We need to work on this as a team."

Patrick and his wife, Staci, have a hard time ranking their three financial stresses: managing debt, saving for the kids' college and planning for their retirement. One thing they can agree on is that they need to do a better job of working together. Their Regions Banker, Viviana, showed them how tools like My GreenInsights and Mobile Banking with text alerts could help get them on the same page financially. Ready to move your life forward? We're ready to help.

Watch Patrick's real Next Step story and plan your own at regions.com/patrick.



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Timeless Southern Style

Why we look to our mothers and grandmothers for inspiration

A FEW YEARS AGO, my wife, Susan, and I were invited to a white-tie event in Nashville. She didn't have anything to wear, so she called my mom who A) has an impeccable sense of style and B) has never thrown away a dress. Mom (aka Marsha) was, of course, delighted to help her daughter-in-law with a style dilemma. She brought five dresses to our house (then in Charleston, South Carolina), some of which had been hanging in her closet for about 20 years. Susan fell for a lavender Halston dress that looked every bit as glamorous as it must have the first time Mom wore it. At the event, Susan looked like a million bucks (as always), and everyone wanted to know where she had found the gorgeous Grecian-style gown.

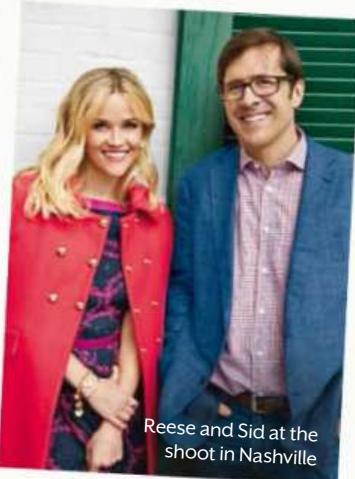
I share this story not only to say "Thanks, Mom" but also to note how often we hear from our readers about the influence of their mothers, grandmothers—and yes, mothers-in-law—in matters of style. On one hand, it's their sense of fashion, of always knowing the right outfit for the occasion, whether it's a football game or an outdoor dinner party. But it's also about their confidence, poise, and sense of humor. There's something about Southern beauty that transcends generations, and as you've told us many times, it comes from inside.

We at *Southern Living* have heard this loud and clear, and that's why we're so excited to share Jenna Bush Hager's cover story about Nashville native Reese Witherspoon. As you may have heard, Reese has launched a clothing and accessories line called Draper James, which was named for her grandparents, Dorothea Draper and William James Witherspoon. This fall, she'll open a brick-and-mortar store in Nashville's 12South neighborhood, and every aspect of the brand will be infused with her family's DNA. "My grandmother Dorothea was so elegant," she told Jenna. (See "Reese on

the Secrets of Southern Style," page F28.) "She didn't have a lot of dresses or anything, but she always looked put together." Reese is also building a community component into the business as a tribute to her grandfather, working with Southern artisans and manufacturers. The brand's sunny, pretty vibe is a reflection of both Reese and her mother, who she says "never met a stranger."

I could say the same thing about my own mom, who could put a rattlesnake at ease. As a man, there's only so much I can learn from her in terms of style. I'll never look good in a leopard-print scarf, one of her favorite accessories, not to mention a Grecian gown. But whenever I have a fashion emergency, I just try to summon my best Marsha Evans smile, which is the prettiest thing you've ever seen.

SID EVANS, EDITOR IN CHIEF
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WE'LL HIGHLIGHT SOME
THROUGHOUT THE YEAR

LETTER OF THE MONTH:

I come from a family of home cooks known for their good cooking. My grandmother Shirley Rogers and mother, Susie Lavenue, had recipes published in Southern Living. My grandmother's Vichyssoise ran in July 1986, and Mom's Easy Processor Biscuits ran in September 1984. Growing up, I did not aspire to learn to cook. I thought I would just leave it to my grandmother, mother, and other family members. Now that I have a family of my own, I am becoming somewhat of a home cook and trying new recipes every day. My grandmother's old recipe books are my go-to favorites. I've decided to make it my goal to have a recipe published in Southern Living to continue the family tradition. So, be on the lookout for one of my recipes! My grandmother and mother would both be so proud.

—EMILY LAVENUE-ROBERTS
MEMPHIS, TN

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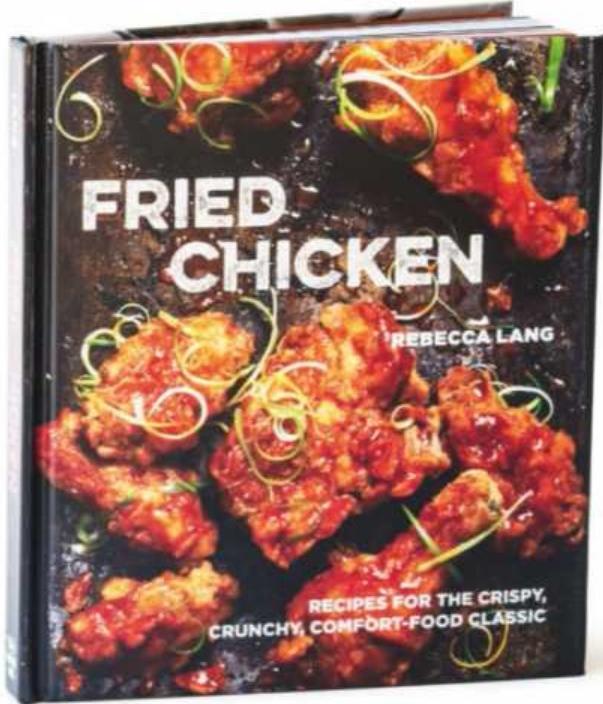
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We Southerners all know and love fried chicken, but there's more than one approach to frying a bird. In her latest cookbook, *SL* Contributing Editor Rebecca Lang explores both classic and surprising ways to enjoy this beloved dish.



BUTTERMILK-SOAKED, BACON-FRIED CHICKEN IN GRAVY

CHICKEN

- 1½ cups buttermilk
- 2 Tbsp. hot sauce (such as Tabasco)
- 1 chicken (about 2 ½ lb.), cut into 4 pieces
- 2 cups all-purpose flour
- 1 tsp. salt
- ½ tsp. freshly ground black pepper
- 12 oz. bacon, chopped into 1/2-inch pieces

Vegetable oil, for frying

GRAVY

- 1/4 cup all-purpose flour
- 2 cups heavy cream
- 1 Tbsp. dry sherry
- 1/2 tsp. salt

1. For the marinade, whisk together the buttermilk and hot sauce. Pour into a large zip-top bag, and add the chicken. Seal the bag, rub to coat the meat, and refrigerate for 6 hours.

2. In a bowl, whisk together the flour, salt, and pepper.

3. In a large heavy skillet, cook the bacon over medium heat until crispy. Using a slotted spoon, remove the bacon from the skillet, and drain. Reserve drippings in the skillet.

4. Add enough vegetable oil to the skillet drippings to be 1 inch deep, and heat over medium heat to 325°. Set a wire rack over a rimmed baking sheet.

5. Remove the chicken from the marinade, and dredge in the flour mixture.

6. Carefully place the chicken in the hot oil, and fry, turning often, for 20 to 24 minutes or until cooked through and juices run clear. Maintain a frying temperature of 320°. Drain the chicken on the wire rack.

7. For the gravy, carefully pour off the hot oil, reserving about ¼ cup in the skillet. Over low heat, whisk in the ¼ cup flour, 1 Tbsp. at a time, and cook for 1 minute, whisking constantly. Gradually add the heavy cream, and cook for 6 minutes or until creamy. Stir in the sherry and

salt, and cook for 1 minute.

8. Serve the gravy over the chicken with reserved bacon.

MAKES 4 servings.

TANGY FRIED CHICKEN WITH DIJON

- 1/2 cup Dijon mustard
- 2 tsp. herbes de Provence
- 2 tsp. salt, divided
- 1 ½ tsp. freshly ground black pepper, divided
- 1 chicken (about 3 lb., 12 oz.), cut into 8 pieces
- Canola oil, for frying
- 3 cups all-purpose flour

1. In a small mixing bowl, whisk together the mustard, herbes de Provence, 1 tsp. of salt, and ½ tsp. of pepper.

2. Rub the mustard mixture all over each piece of chicken, and let sit on a rimmed baking sheet at room temperature for 30 minutes.

3. In a large heavy skillet, heat 1 ½ inches of canola oil over medium heat to 340°. Set a wire rack over a rimmed baking sheet.

4. In a shallow bowl, whisk together flour and remaining salt and pepper. Working with half of the chicken at a time, dredge the pieces in the flour mixture, shaking off the excess.

5. Carefully place the chicken in the hot oil. Fry, turning often, for 18 to 24 minutes or until brown and juices run clear. Maintain a frying temperature of 320°. Drain the chicken on a wire rack.

MAKES 4 to 6 servings.

To purchase *Fried Chicken* by Rebecca Lang, visit your local bookstore or amazon.com.



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HOME SWEET HOMESTEAD

A COUPLE LOOKS TO THE PAST TO
BUILD THEIR ALABAMA DREAM HOUSE



B

BEVERLY WINTER has lived most of her life on the Mathews, Alabama, farm where her parents have raised cattle since the 1960s. And who could blame her? Set on 1,200 acres of rolling pasture, it is home to several family members, including her daughter. Beverly had long lived in a ranch-style house set close to a road, but she and Jon, her husband of three years, wanted to build a place together, one "that would make people driving up wonder how old it is," she says.

To make this vision happen, the couple chose Birmingham-based architect Bill Ingram. "We approached the design as if we were creating a homestead," says Ingram. The process started on an open field that had been cleared years ago by a fallen oak tree, next to a pond that had been dug by mules decades ago. Ingram borrowed liberally from old farmhouse designs, tapping into the ingenuity that makes them so appealing. Doors and windows align for cross ventilation, a standard feature of turn-of-

the-century structures before the advent of air-conditioning. They made a conscious effort to use regional and recycled materials. "As a family, we are invested in the surrounding communities and want to support them," says Beverly. Ingram and the contractor worked with salvaged materials, made windows the old-fashioned way (by securing the glass panes with putty), and selected a tin roof, another nod to age-old building practices. "There's a real honesty to the house—from the long road that leads to it, to the structure itself," says Ingram.



Beverly's collection of antique chairs surrounds a table that Jon made from old barn wood.



Jon and Beverly Winter wanted their new home to look as though it had been on her family property for years.



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Below and right: The foyer's painted floor is a visual trick that extends the porch inside. The transom and sidelights surround the front door, flooding the interior with light. Bottom right and left: A hutch, pine floors, simple cabinetry, and open shelving keep the kitchen classic and airy.





The screened porch was built to look as if it had been added on at a later time (left). The fireplace on the screened porch (below) was built from the same repurposed bricks used to create the home's piers.



HOW TO GET OLD CHARM IN NEW CONSTRUCTION

EVOLVED FLOOR PLANS

Ingram designed the home to look as if the two wings holding the bedrooms had been added to the main structure over time, as is typical with many old farmhouses. The entry foyer, clad in exterior siding and sporting painted floors, also appears to have once been an open porch that was eventually enclosed. "The orientation of the wood changes too—some of it is applied horizontally; elsewhere it is vertical. And the front porch is extra-wide shiplap," says Ingram.

LOCAL MATERIALS

"Everything we used came from a very tight radius," says Ingram. The

house is clad in cypress, a durable wood harvested from Southern swamps, prized at the turn of the century for its natural preservatives. Salvaged brick from the foundation of Beverly's ranch house was used for building the fireplace, patios, and walkways. "We hand-cleaned every single one," says Ingram. For the roof, he chose a corrugated tin rather than galvanized metal because it rusts unevenly, as a hand-built shed or barn roof would.

PERFECT PROPORTIONS

"The house holds its own on such a vast property, but it is small by measure," says Ingram of the

2,400-square-foot space. The main portion of the home is an iconic farmhouse design with what the architect describes as "shedded out" auxiliary spaces—the porches and bedrooms—built off of it. The design prevents the building from disappearing into the landscape without overwhelming it in the process.

HIGH CEILINGS

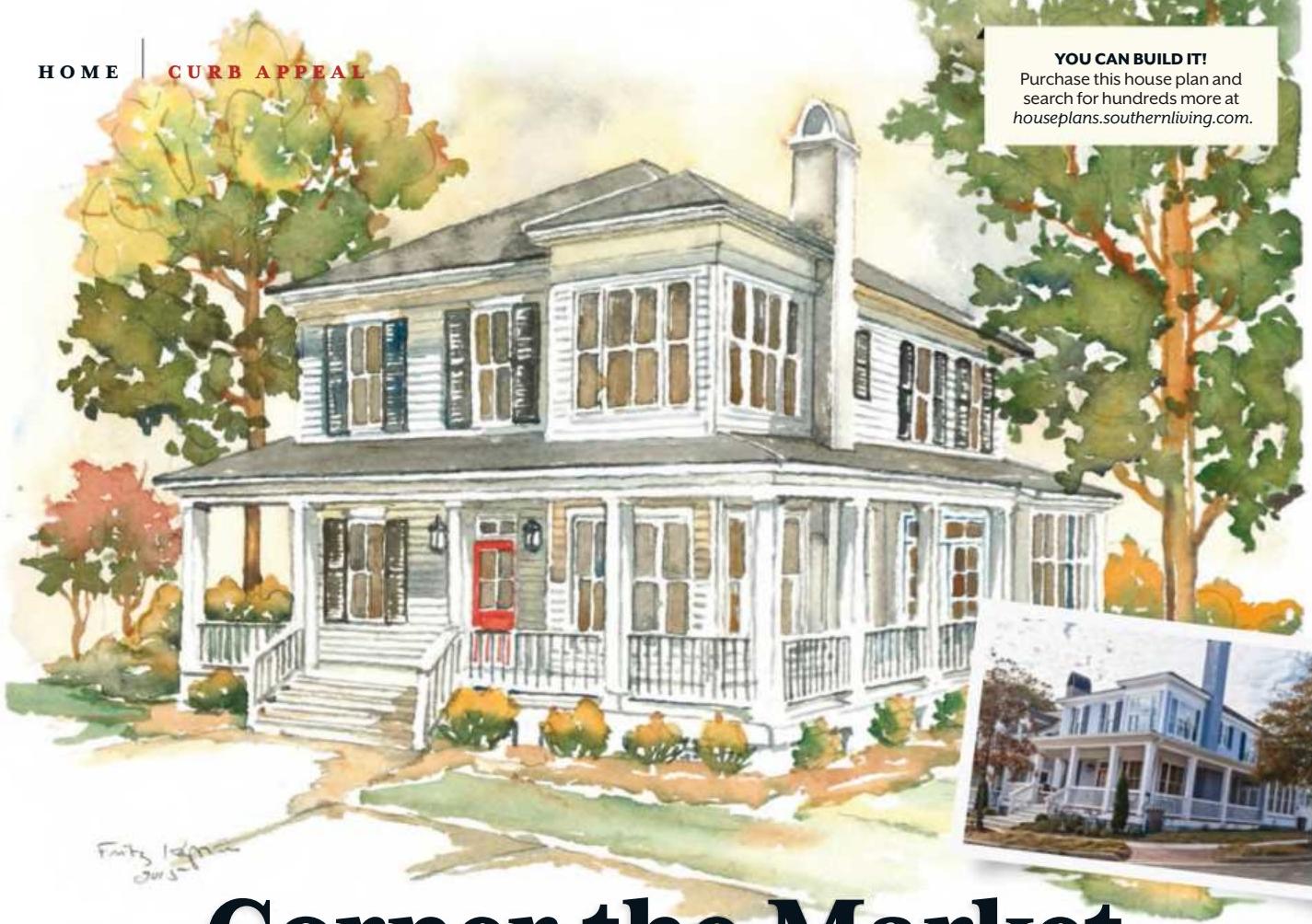
The main house sports 11-foot-high ceilings and 8-foot-high doors, a move Ingram made to mimic the airy homes of the South before the advent of air-conditioning. The ceilings in the wings are lower, as are the doors leading to them, a

hallmark of old farmhouses.

"It's not the easiest scenario for a builder, but it makes the house look as if it were built decades ago," says Ingram.

OPEN ROOMS

Three rough-hewn ceiling beams imply a division of space in the main house, which is essentially one large room. Beverly chose a hutch to put atop a buffet and floated them underneath one beam to separate the kitchen from the living area, which is anchored by the soaring fireplace. "With just two pieces of furniture, I was able to separate the space but maintain the feeling of an open plan," she says. 



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Corner the Market

You may recognize this charming facade from AMC's hit show *The Walking Dead*—but did you know it was built from a Southern Living House Plans design?

RESIDENTIAL DESIGNER: Suzanne Stern **SIZE:** 2,488 square feet **PLAN NAME:** Salisbury Court, #1884; houseplans.southernliving.com

THE CHARMING DETAILS

**LANTERN**

Charleston Outdoor Wall Lantern, from \$159; shadesoflight.com

**PLAQUE**

Ridgestone Oval Crushed Stone Plaque in Slate Stone Color, \$49; homedepot.com

WHY WE LOVE IT

This Southern vernacular exterior hides a breezy, modern floor plan full of casual living space. And the louvered shutters aren't just pretty—they work. "They're one of those things that add authenticity and charm and really make a big difference, even if you can't quite put your finger on why," says residential designer Suzanne Stern. *The Walking Dead* team didn't make many alterations to the home—or to the six other *Southern Living* House Plans homes featured on the show, shot in Senoia, Georgia. "They're really well-designed houses, so we just stuck with the colors and finishes in the plans," says the show's production designer Grace Walker.

THE WOW FACTOR

That wraparound porch! This floor plan was originally created for a small corner lot, which

meant that the facade had to impress from the front and side. The corner "tower" provides visual interest on two sides of the exterior, and its flanking double-hung windows allow unobstructed views and abundant natural light. ☀

FIRST FLOOR



(Second floor, with three more bedrooms, not shown.)

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HOME

The Hunt Breakfast

At this outdoor brunch, Julia Reed skips the early-morning wake-up call but still celebrates the opening of hunting season



ONE OF MY ALL-TIME favorite fall rituals is the hunt breakfast, a restorative feast that's likely been around since William the Conqueror carved out the New Forest as the place to pursue the royal deer. Several centuries later, fox hunters got in on the act, heading off to the hounds after a bracing shot of sherry or port and returning to sideboards piled with steaming silver chafing dishes. That tradition made its way across the Atlantic not long after the first settlers did—George Washington often hosted his fox-hunting friends—but these days, my own hunt breakfast is likely to follow a morning in the dove field.

To take advantage of the gorgeous weather, the event is staged outside, a setting that—based on a brief art history survey—gives us Southerners much in common with the French. For example, breakfasts in 18th-century



Fabric Is Your Friend

Eating outside doesn't have to mean red-and-white checks and paper napkins. Suzanne Rheinstein's Gore House in Green for Lee Jofa (available from hollyhockinc.com) enhances our leafy setting, but you can also buy—or even rent—pretty ready-made cloths.



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English paintings feature men in red coats dining around oak tables in chilly-looking halls. The French depictions, on the other hand, capture fresh-air gatherings full of well-dressed women, dogs peering out from crisp damask cloths, bottles being poured, and servants carving great haunches of meat. Jean-François de Troy's *Un Déjeuner de Chasse*, which resides in the Louvre, is described by the museum as "an outdoor meal" in which the morning's "action is supplanted by the pleasures of the table, flirtation and amorous plotting."

Obviously, the latter setting is where I'd rather be. While the tradition can include serving a previous hunt's spoils, I hedge my bets with a visit to the butcher. My go-to menu consists of grillades, the Creole dish of beef or pork medallions simmered in mildly spicy red gravy, served with cheese grits and curried fruit. The fruit, a staple in the Mississippi Delta where I grew up, is mentioned in my pal Susan Puckett's book *Eat Drink Delta* as a favorite of the Longreen Foxhounds, a club that



Bring Your Dining Room Outside

Hunt breakfasts are synonymous with silver, and no one wants to see it piled on a picnic table. Here, the Meachams' antique Tennessee sideboard doubles as bar and buffet. Don't be afraid to tote your own fine pieces—chairs and tables too—out the door for the day.



Reference the Occasion

Woodland china by Spode has hunt-related images ranging from mallards to mule deer. William Yeoward Crystal's heavy English glasses are an ideal partner. The plates and tumblers are both available through corzineco.com.

hunts near Glendora, Mississippi.

To begin, I pass around trays of ham biscuits and my mother's Bloody Marys; for serving, silver is the order of the day. If my ancestors had managed to win a hunt cup or two, I'd use those for centerpieces. Instead, I haul out Champagne coolers. In 1889's *The Steward's Handbook and Guide to Party Catering*, Jessup Whitehead, the British-expat author, suggests hunt breakfast decor that consists of white tablecloths and "silver antique jardinières" filled with "light foliage interspersed with yellow and red flowers." As luck

would have it, my friends Keith and Jon Meacham, whose Nashville lawn provides the bucolic backdrop for the breakfast here, have a trellis full of yellow 'Teasing Georgia' roses as well as a pair of English springer spaniels, who are not only picturesque but also very useful for retrieving birds.

For our table, Keith and I forwent the damask in favor of a linen print that our dear friend Suzanne Rheinstein designs for Lee Jofa. The fabric, Gore House in Green, pairs beautifully with Keith's Spode Woodland plates, which are perfect for a feast celebrating a hunt. It should be noted, however, that the festivities need not be preceded by a quest for game. I've served this exact menu to hungover guests at countless postwedding brunches, and it's also perfect pre-football fare.

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MY HUNT BREAKFAST

THE RECIPES



GRILLADES

SEASONING MIX

- 1 1/2** tsp. onion powder
- 1 1/2** tsp. garlic powder
- 1 1/2** tsp. ground red pepper
- 1** tsp. kosher salt
- 1** tsp. white pepper
- 1** tsp. paprika
- 1** tsp. freshly ground black pepper
- 1/2** tsp. dry mustard
- 1/2** tsp. dried thyme
- 1/2** tsp. gumbo filé

GRILLADES

- 2** lb. pork (or veal) shoulder steaks, thinly sliced
- 1** cup all-purpose flour, divided
- 7** Tbsp. vegetable oil
- 1** cup chopped yellow onion
- 1** cup chopped celery
- 1** cup chopped green bell pepper
- 1 1/2** tsp. minced garlic
- 4** bay leaves
- 3** cups beef or chicken broth

- 1/2** cup red wine
- 1 1/2** cups canned whole tomatoes, drained and chopped
- 1** Tbsp. Worcestershire sauce
- 1** tsp. dried thyme
- Hot cooked cheese grits

1. Stir together all Seasoning Mix ingredients in a small bowl. Sprinkle about 2 tsp. Seasoning Mix on both sides of pork slices. In a jelly-roll pan, stir together $\frac{1}{2}$ cup flour and 1 tsp. Seasoning Mix. Dredge pork in flour mixture, shaking off excess.

2. Heat oil in a large skillet over medium-high heat. Add pork, and fry about 2 minutes on each side or until golden brown. Transfer pork to a plate, reserving drippings in skillet.

3. Sprinkle remaining $\frac{1}{2}$ cup flour over drippings. Cook over high heat, whisking constantly, about 3 minutes or until roux is medium brown. Immediately add onion, celery, bell pepper, and garlic, and stir with a wooden spoon until well blended. Add bay leaves and another 2 tsp. Seasoning Mix. Continue cooking, stirring constantly, about 5 minutes.

4. Bring broth to a boil in a medium saucepan, and add to vegetable mixture, stirring until well incorporated. Add wine, next 3 ingredients, and pork, and bring to a boil over high heat. Reduce heat to low, and

cook, stirring occasionally, 40 minutes. Midway through, taste to check seasoning. You'll have some Seasoning Mix left over; feel free to add more. Serve hot with cheese grits.

MAKES 4 to 6 servings. **HANDS-ON** 40 min.; **TOTAL** 1 hour, 20 min.

- 1/2** cup Worcestershire sauce
- 4** dashes of hot sauce (such as Tabasco)
- 1** Tbsp. kosher salt
- 1** Tbsp. prepared horseradish
- Cracked pepper

JUDY'S BLOODY MARY MIX

- 6** cups tomato juice
- 1 1/4** cups lime juice

Stir together first 6 ingredients. Add cracked pepper to taste. Refrigerate in an airtight container up to 3 days.

MAKES about 2 qt. **HANDS-ON** 5 min., **TOTAL** 5 min.



"Limit Bloody Mary garnishes to celery or pickled okra. Who wants a salad to come between them and a drink?"



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CABLE GUY
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The Entry of the Kappa Kappa Gamma house at the University of Arkansas

The South's Most Beautiful Sorority Houses

Chippendale chairs, herringbone floors, and gilt chandeliers: Step inside the secret world of Southern sorority houses, where having professional decorators is the new norm

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IN SIDE sorority houses across the South, there is a young woman charged with upholding standards. And these guidelines for comportment are no joke. Girls may not “drink with their letters on” (consume alcohol while wearing their sorority logo) and are expected to dress for biweekly formal dinners, marooning their cell phones in a communal basket before sitting down. Houses also appoint “multimedia chairs” to monitor Facebook for inappropriate photos. (Multimedia chairs are anonymous but have monikers the girls recognize, so if they “like” a post, it must be taken down.) These standards are meant to uphold a house’s image, but they also teach young ladies how to live well.

Schools like the University of Georgia have always been known for houses that are gracious, but today’s homes—decorated by leading designers—have gotten a lot more glam. Maybe the increasing interest in Greek life (some pledge classes are up by as much as 30%) births dreams of expansion. Or maybe these houses, many of which were built in the same era, simply need updating (hello, Wi-Fi; adios, phone booths). Whatever the case, renovations are underway, and a beautiful house is more important for recruitment than ever.

For a designer, landing a commission means impressing the renovation committee—passionate alumnae who know Stickley from Saarinen. As the \$7 million, seven-year renovation of the University of Arkansas’ Kappa Kappa Gamma house started in 2001, the committee invited bids for the 46,365-square-foot Greek Re-

vival. Designer Joseph Minton impressed the committee when, instead of simply suggesting colors and furniture for the entry as drawn, he asserted that the plans could be improved. Whipping out his pen, he sketched a knockout staircase for the foyer and got the job—without even revealing that his mother was a Kappa.

Today, Minton’s stairway is double braced, designed to hold up to 200 girls leaning over the railing to sing the Kappa song “Oh Pat” to new pledges. His vision also includes antique mirrors, sofas covered in hand-blocked floral linen, and a table adorned with signature Kappa fleurs-de-lis. He perfectly captured the

The Living Room

The Little Rock Alumnae Group donated the painting; the floral fabric is from Hazelton House.



The Exterior



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The Entry Hall, Lounge, and Dining Room

An 18th-century Venetian mirror presides over the entry; new upholstery breathes life into the existing furniture. The camel and blue fabric is a custom-designed "Kappa Stripe."



sophisticated yet youthful, "not your mother's house" vibe sought by the house board, says trustee Gretchen Kaufman.

If it makes you nervous to think of semicircles of mascara from post-exam naps on a sofa covered in fabric that costs hundreds of dollars per yard, you've identified the primary challenge of designing for sororities. How can decor remain elegant while withstanding high traffic? "Fiber-Seal, Fiber-Seal, Fiber-Seal," says designer Mersina Stubbs, whose Chi Omega house at Southern Methodist University includes vinyl grass cloth wallpaper and seats that "look like leather but can be wiped clean" on the dining chairs. Anticipating curling irons,



condensation rings, and scratches from keys, designer Marie Flanigan chose marble, brass, and distressed wood tabletops for Delta Gamma at the University of Houston.

Martha Collins, Delta Delta Delta house mother at the University of Mississippi, says that although 69 girls live in the house, more than 200 might dine there. Their bamboo chairs may be on trend, but the narrow frames also allow more girls to find a place at the table. Common spaces are also planned for flexibility. After the dishes have been bused by "houseboys"—fraternity recruits who work in exchange for food and, one expects, the opportunity to befriend the girls—the tables might be pushed aside so members can rehearse a rush week skit, take a swing-dancing

lesson, or welcome patients from St. Jude Children's Research Hospital (for which Tri Deltas have raised more than \$30 million).

House president Mary Elizabeth Kakales says that asking "What would Mama Martha do?" prevents her sisters from strewing their backpacks around the lounge because that's their house mother's pet peeve. For Mama Martha, they also don lipstick for dinner because she feels "it brightens their faces." After all, Mama Martha has standards.

And come graduation day, all across the South, when girls must pledge these houses, they'll take those standards with them—along with memories of exam week all-nighters and pancake-eating fundraisers and bid day shenanigans—into the wild world beyond.

Turn the page to see more amazing sorority houses.

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A PEEK AT SOME OF THE GORGEOUS SPACES TODAY'S SISTERS CALL HOME



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A 10-MINUTE CENTERPIECE FOR FALL

Buffy Hargett Miller shows you how to whip up a striking seasonal tableau, with bright green apples at its core

EASY APPLE BASKET

The secret to this graphic arrangement is creating rows of various green and brown organic objects.

SIMPLE STEPS

- First, line a rectangular basket or container with waterproof florist foil.
- Lay presoaked florist foam on top of the foil, making sure it's positioned evenly across the bottom of the basket.
- Using florist picks, secure a row of apples down the center of the florist foam.
- Working out from the center, add in rows of flowers, rocks, and moss, filling in open spots with single rows of moss.
- Water lightly every day and the arrangement should last a week.



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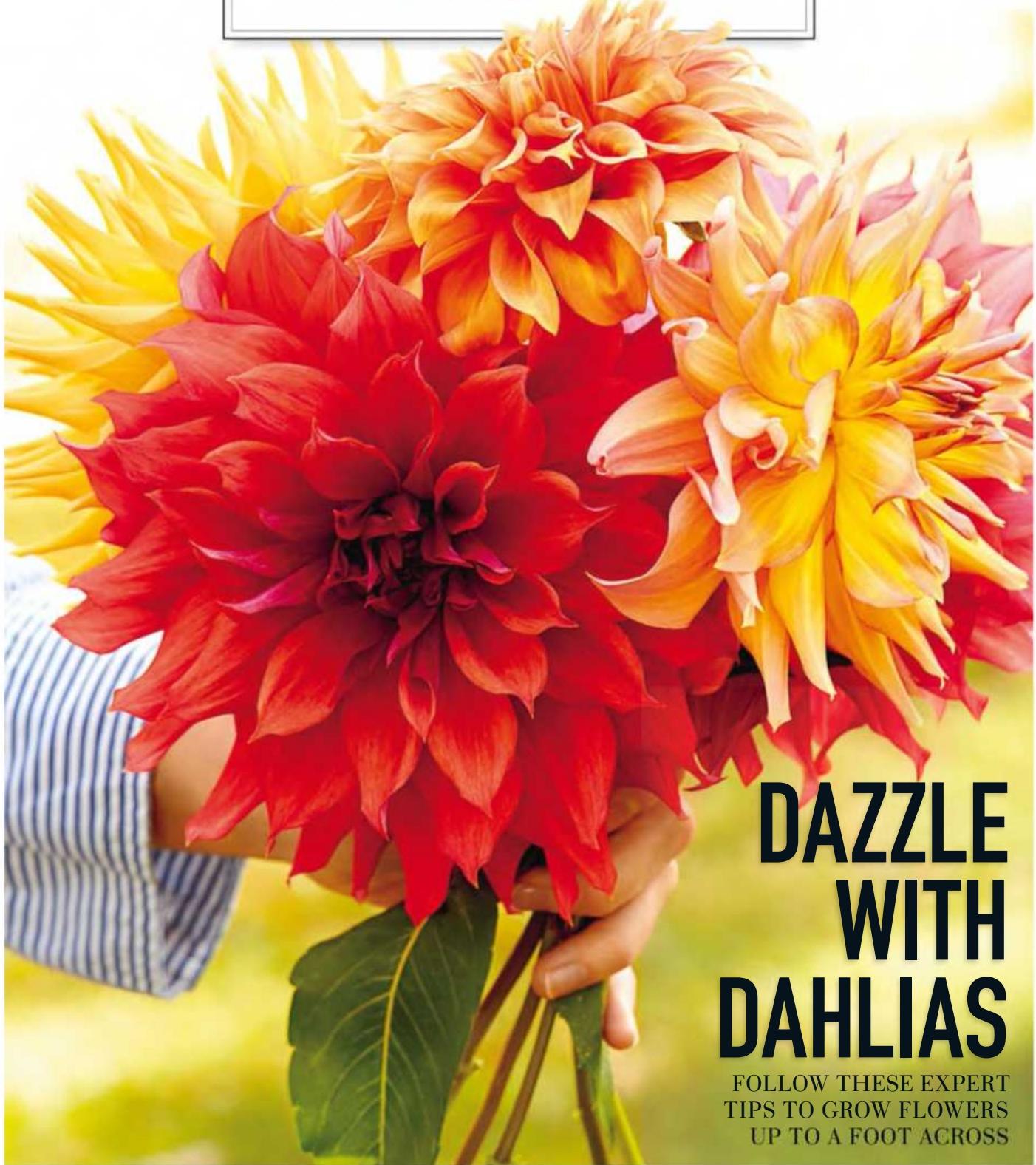
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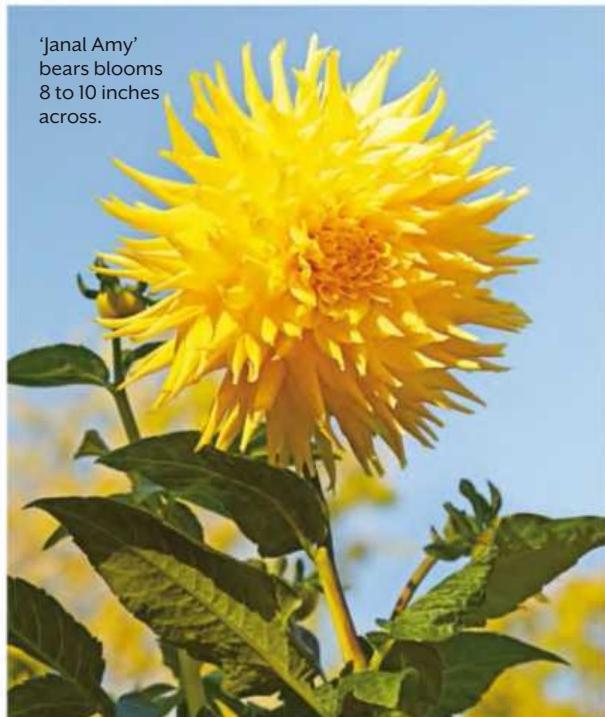
PLANTS AND SOLUTIONS FOR OUTDOOR LIVING



**DAZZLE
WITH
DAHLIAS**

FOLLOW THESE EXPERT
TIPS TO GROW FLOWERS
UP TO A FOOT ACROSS

'Janal Amy' bears blooms 8 to 10 inches across.



Dahlias—especially large-flowered kinds—need sturdy support.

WHEN KATHY

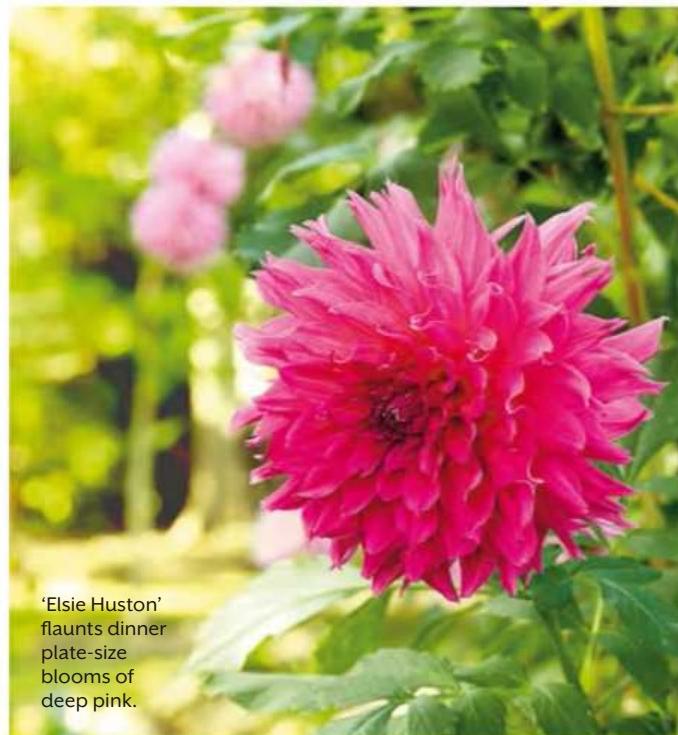
Whitfield took her mother to the mall in the fall of 1997, she had no idea that outing would change her life. The pair stumbled upon a sea of blooms in myriad shapes, sizes, and colors set up by the local dahlia society for its annual show. "I didn't know what a dahlia was," Kathy admits. "The flowers were so perfect—they didn't look real." People behind a nearby table invited visitors to join the dahlia society. She recalls, "My mother said, 'You go join.' And in the South, you do what your mama says."

A few months later, a letter arrived at the Whitfields' mailbox in Hoover, Alabama. Kathy retrieved it and told her husband, "Ed, I think I've joined something." Ed looked at the letter and announced, "I know what dahlias are! My

grandmother grew them." The die was cast. Today, the Whitfields grow 550 dahlias of more than 75 kinds in their backyard.

For the uninitiated, dahlias are tender perennials that grow from tuberous roots. You have to dig up and store them over winter in the Upper and Middle South (USDA Zones 6 and 7), but they can stay in the ground year-round south of there. Dahlia fanciers divide them into many classes based on flower form. Blooms come in all colors except true blue, range from 2 to 12 inches wide, and are great for cutting. Plants grow 1 to 7 feet tall.

Anyone who grows more than 500 dahlias every year has our respect. We asked Kathy for her best tricks to help you get started on your first 100.



'Elsie Huston' flaunts dinner plate-size blooms of deep pink.

BEAT THE HEAT

Dahlias dislike long, hot summers, making them challenging to grow in the Lower South (Zone 8), where Kathy lives, and not recommended for the Coastal and Tropical South (Zones 9 and 10). They wilt in hot

sun and often stop blooming when the mercury tops 90 degrees. Big-flowered kinds are the most heat sensitive. Kathy addresses this by shielding dahlias in summer beneath 50% polyethylene shade cloth (available from

[gemplers.com](#)), which blocks half of the sunlight. She also sets up beach umbrellas to shade some plants at midday. Don't want to fool with adding shade cloth and umbrellas? Grow them in light afternoon shade.

PREPARE THE SOIL

Dahlias prefer moist, well-drained soil that contains lots of organic matter. Every year, Ed and Kathy grind up and compost fallen leaves. In January and February, they dig these into the soil along with soil conditioner and mushroom compost. Plants growing in good soil don't need very much fertilizer.

PLANT IN SPRING

April and May are good months. Plant the roots about 1 foot deep, spacing tall selections (over 4 feet tall) 4 to 5 feet apart and shorter ones 1 to 2 feet apart. Kathy sprinkles a teaspoon of Epsom salts and a teaspoon of Osmocote fertilizer in each hole.

WATER WISELY

Don't water dormant roots after planting until sprouts show aboveground or the roots will probably rot. After that, water only when plants look wilted in early morning before the sun hits them.

SUPPORT YOUR PLANTS

All but very short dahlias need to be tied to a 6-foot rebar stake driven into the ground beside them.

MAKE THE CUT

Dahlias with full, tight blooms (such as formal decorative, ball, and pompon types) make excellent, long-lasting cut flowers. "For Sunday church displays, we'll cut them on Saturday morning and make the arrangements, and they'll still look good for Wednesday night," says Kathy.

ORDER EARLY

Buy dormant roots in February and March for best selection. Two great mail-order sources are [dahlias.com](#) and [hilltopdahlias.com](#).

BIG, BOLD, BEAUTIFUL DAHLIAS

FEW PERENNIALS OFFER AS MANY DIFFERENT FORMS, SIZES, AND COLORS



'MARIE SCHNUGG'

Flower form: Orchid. **Height:** 2 to 3 feet. Bloom is made up of thin, red, rolled petals surrounding a golden center.



'GREENDOR'

Flower form: Ball. **Height:** 4 to 5 feet. Variegated yellow-and-red blooms. Great for cutting and growing for shows.



'DAVID GEORGE'

Flower form: Formal decorative. **Height:** 6 feet. This heat-tolerant selection is a reliable performer in the South.



'BELLE OF BARMERA'

Flower form: Informal decorative. **Height:** 4 feet. Giant pink-and-coral blooms up to 12 inches across.



'SHINKYOKU'

Flower form: Novelty. **Height:** 4 feet. Curved, feathery petals give a loose, textural look—a fun addition to bouquets.



'ALPEN FURY'

Flower form: Anemone. **Height:** 4 to 6 feet. Red florets surround a yellow pincushion in the center.



'BO-KAY'

Flower form: Semi-cactus. **Height:** 3 to 4 feet. Flowers blend colors of yellow and bronze.



'VALLEY RUST BUCKET'

Flower form: Ball. **Height:** 3 to 4 feet. Small flowers with unusual orange-peach tones are great for cutting.

GROW A DINNER-PLATE DAHLIA

Producing a prizewinning flower up to 12 inches across requires two things: Choose a giant selection rated size AA, such as 'Belle of Barmera,' and remove all but four to six blooms from the plant.



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 - 12 oz unsweetened vanilla almond milk
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 - ½ tsp cinnamon
 - 1 tsp stevia (optional)
- Wait for about 10 minutes before drinking for the peach flavor to unfold.



Bananas Foster

- 8 Tbsp Almased
- 12 oz unsweetened coconut milk
- ½ ripe banana
- 1 tsp rum extract
- 1 tsp caramel extract
- 1 tsp cinnamon
- 1 tsp stevia (optional)



Cocoa Flax

- 8 Tbsp Almased
- 12 oz unsweetened coconut milk
- 2 tsp unsweetened cocoa powder
- 1 Tbsp ground flaxseeds
- ½ tsp nutmeg
- 1 tsp stevia (optional)



Lemon Drop

- 8 Tbsp Almased
- 12 oz water
- 2½ tsp lemon extract
- 1 tsp flaxseed or walnut oil
- 1 tsp stevia (optional)



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Show Your True Colors

Pledge allegiance to your team with a winning container

1

PICK YOUR TEAM

Garden centers abound with flowers and foliage in a rainbow of options—from Tar Heel blue to Tennessee orange to Sooner red and every shade in between. Express your spirit in a fun, beautiful way. If your family boasts fans of different stripes, create multiple containers so everyone has something to cheer about.

The plants in this LSU-themed container all thrive in part sun and moist potting mix. For a similar pot, try the Belona 20" Planter in Goldenrod Yellow, \$57.99; [amazon.com](#).

2 RECRUIT A CONTAINER

SELECT A POT
BASED ON YOUR
TEAM'S COLORS



Blue: Nantucket Square Planter in Cobalt, \$99; grandinroad.com



Red: Garden Treasures Indoor/Outdoor Planter, \$24.98; lowes.com



Black: Chapelle Large Round Planter, \$129; ballarddesigns.com



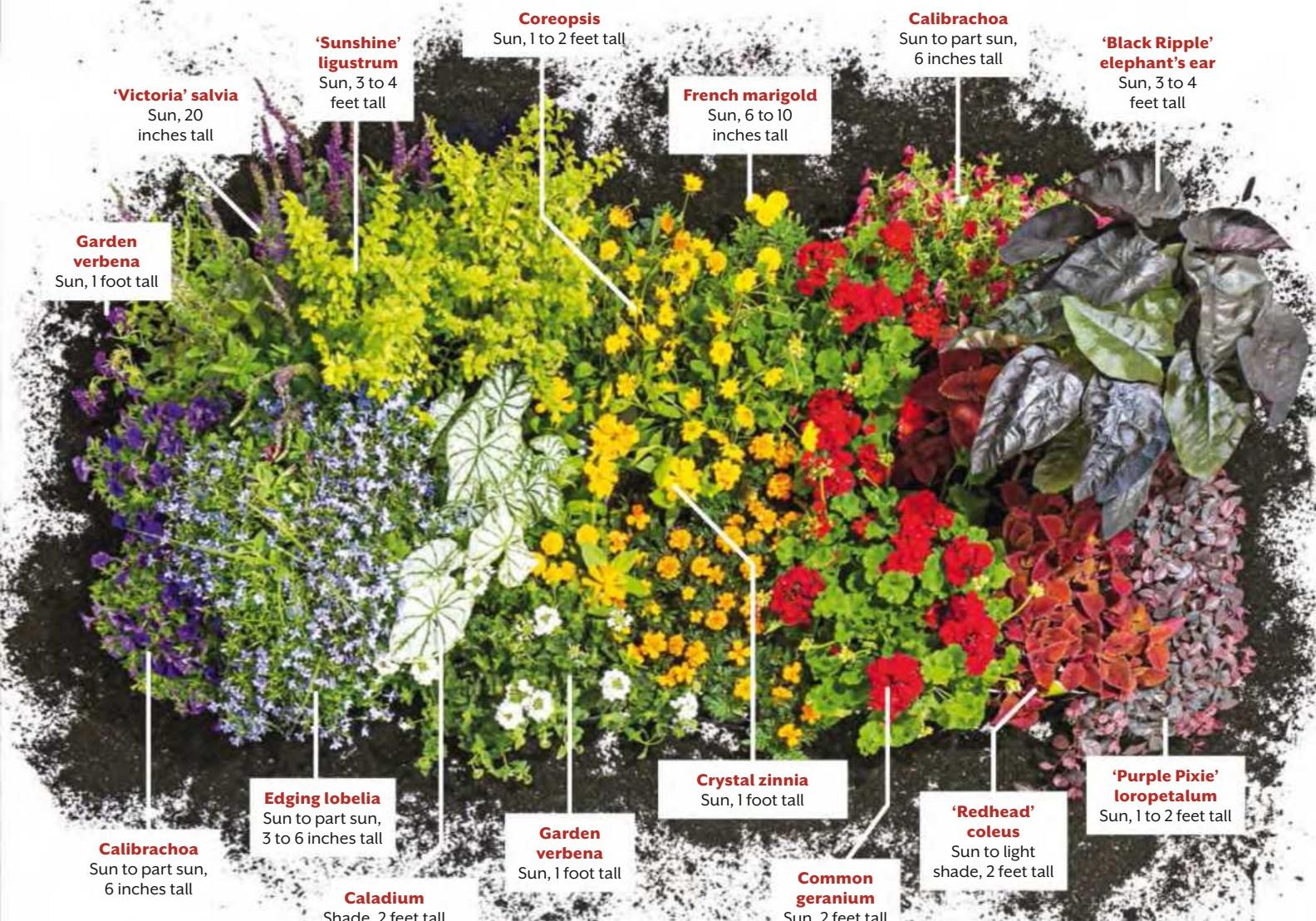
Orange: 23.5" Marchioro Terra Cotta Plastic Planter, \$49.07; homedepot.com



White: Tuscan Planter, from \$149; potterybarn.com

3 SCORE BIG WITH THESE PLANTS

Look for plants that require similar sun and soil conditions. And don't be surprised if you see pots inspired by rival teams popping up all over the neighborhood. Just whistle your fight song and know deep down that your container's really the best. ☺



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THE GRUMPY GARDENER

OUR GARDEN EXPERT ALLEVIATES YOUR GROWING PAINS



WHAT'S IRKING OUR READERS THIS MONTH:

Invading goatheads; sensitive rhubarb; pesky weeds; and disgusting, blackened leaves

EVIL GOATHEADS

Q We have goatheads sprouting in our lawn this summer! What can we do to get rid of them? —CARROL

A There is nothing more unnerving to the average homeowner than seeing goatheads pop up in the yard. Despite their grisly common name, "goatheads" aren't ruminant zombies but creeping annual weeds also known as puncturevines.

They spread their seeds by using spiny burs that stick to people's clothing and the fur of passing animals. The spines are so stout that they're said to be able to puncture bicycle tires. To kill goatheads that are already growing, spray them according to label directions with Ortho Weed Gon. Early next spring, apply a lawn weed preventer that's labeled for broadleaf weeds to keep goathead seeds from germinating.



"Another goathead? No problem. It'll die with the first frost."

ROASTED RHUBARB

Q I carried a rhubarb plant from Minnesota to our home in Austin, Texas. Will rhubarb grow here? —CARROL

A Congrats, Carroll, on being the first reader to get TWO questions answered in one column! Your neighbors ought to anoint you with precious oils. Rhubarb dislikes long, hot summers and short, mild winters, so the best place to grow it in our region is the Upper South (USDA Zone 6), where it is a perennial. Austin, however, sits in the Lower South (USDA Zone 8), where rhubarb is a cool-weather annual. Set out divisions in fall, and harvest in winter and spring. 'Victoria' is the preferred selection for growing this way.

WAX MYRTLE

Q What does Grumpy think of wax myrtle for use as a screening plant? —ANN

A Grumpy gives it two thumbs up! Wax myrtle (*Morella cerifera*) grows fast in just about any soil, takes trimming well, has no serious pests, and is evergreen.

ACID BATH

Q How do you kill weeds with vinegar? —JUNE

A Some organic gardeners tout horticultural vinegar (20% acetic acid) as a natural herbicidal alternative to Roundup. But Grumpy does not. For one thing, vinegar this strong is very caustic and can cause serious damage to skin and eyes. Like Roundup, it isn't selective—it damages all plants it touches. Unlike Roundup, it isn't taken down to the roots, so tough perennial weeds may grow back. And it strongly acidifies the soil, which some plants might not like. Its best use is for killing weeds in the cracks of sidewalks and driveways, but beware: Repeated use can actually dissolve concrete.

BACK TO BLACK

Q The leaves of my poor gardenias are turning black! I tried rubbing it off, but a lot remains. What should I do? —SHERI

A Your gardenias are under attack from sucking insects. These bugs secrete a sticky honeydew that feeds black mold. Get rid of the bugs and you'll get rid of the mold. To do this, either spray your plants with horticultural oil or apply Bayer Advanced Tree & Shrub Protect & Feed.

ASK THE GRUMP

No question goes unanswered on his Facebook page, facebook.com/slgrumpygardener



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- Tropical South USDA ZONE 10

SEPTEMBER CHECKLIST

PLANT FALL VEGGIES

Cooler weather in September (trust me—it's going to happen) means it's time to pick those last tomatoes and plant your fall vegetables. The easiest and most productive fall veggies are greens—lettuce, spinach, kale, Swiss chard, turnip greens, arugula, bok choy, and mustard greens. You can start them from seeds, but buying flats of small plants from the nursery is easier and gives you a much quicker harvest. Pick the outer leaves first, and let new ones grow from the center. Light frost will sweeten their flavor. Hard freezes in late fall turn most greens to mush, but kale can withstand temps down to zero.



PLANT OF THE MONTH

ANGEL'S TRUMPET

ITS HUGE, FRAGRANT BLOSSOMS DESERVE A PLACE IN YOUR GARDEN THIS FALL

If you fail to notice flowering angel's trumpets (*Brugmansia* sp.) nearby, you may be missing two of your senses. These exotic shrubs offer perfumed, pendulous blooms up to 15 inches long on plants that reach 5 to 12 feet tall.

Colors include white, yellow, gold, peach, pink, orange, and lavender. Give them full to part sun and moist, fertile, well-drained soil.

Angel's trumpets are fully winter hardy in the Coastal and Tropical South (USDA Zones 9 and 10) and in the Lower South (USDA Zone 8) when heavily mulched. North of there, grow them in containers you bring inside for winter.

PUT AWAY PRUNERS!

September is a lousy month to prune most shrubs and trees. For one thing, you'll be cutting off the flowerbuds of plants that bloom in spring. Plus, pruning now encourages new growth that won't harden off in time for winter and may die.

SAVE SOME SEEDS

Plants looking seedy right now? Excellent! It's the ideal time for saving seeds from your favorite flowers, shrubs, and veggies—especially heirloom types that you want to grow in your garden next year or share with others. There are two keys to successfully storing seeds over winter: First, keep them dry by sealing them inside a zip-top plastic bag or a glass jar; second, label the seeds so you'll remember what you have. Seeds saved from hybrid plants won't look like the parent plants when grown. 

GARDEN TOOLS

Drain Smart mesh discs (used at the bottom of pots) keep soil in but let water out. \$19.95 for five discs; amazon.com





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Sinya on Lone Man Creek sits on 5 shady acres in Texas.

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FIVE PLACES TO SPEND THE NIGHT AND RECHARGE WITH
THE MOST GRACIOUS HOSTESS OF ALL: MOTHER NATURE



Stay at 5,000 feet in the Smokies at The Swag Country Inn.

El Cosmico

MARFA, TX

THE SETUP Home to eight vintage trailers, a Mongolian yurt, three tepees, and eight canvas tents, this nomadic campground in the High Plains is a Bohemian dream. The open layout is meant to connect fellow travelers.

WHY WE LOVE IT

Location, location, location. Although Marfa is rustic and secluded (the closest major airport is over three hours away), the town has a strong art scene, which was kicked off by modernist Donald Judd in the

eighties. El Cosmico is within walking distance of dozens of galleries, stylish shops, and fine restaurants.

THE NITTY-GRITTY Rates start at \$85 and include access to a communal outdoor kitchen and bikes. Open year-round. elcosmico.com

High Hampton Inn & Country Club

CASHIERS, NC

THE SETUP In the 1800s, Wade Hampton III—a Civil War general, South Carolina governor, and U.S.

The stylish safari tent at Sinya on Lone Man Creek

Senator—built the Hampton Hunting Lodge as a family escape from the Lowcountry heat. After it burned down in 1932, the current three-story main lodge was built. The inn echoes its mountain roots with locally made furniture and poplar and chestnut walls. Accommoda-



El Cosmico has tepees, yurts, and trailers in the desert.



tions range from suites to 14-bedroom cabins where the whole family can stay.

WHY WE LOVE IT It is blissfully quiet. There are no phones, TVs, or temperature-control units in the guest rooms, so you have no choice but to unplug. The mountain breeze stands in for air-conditioning, and the hum of crickets replaces the buzz of modern gear.

THE NITTY-GRITTY The starting rate of \$136 per person (double occupancy) includes breakfast, lunch, and

dinner. Open April through November. highhamptoninn.com

Shaker Village of Pleasant Hill

HARRODSBURG, KY

THE SETUP Shaker culture is all about simplicity, and that's the spirit captured at this 3,000-acre historic landmark, featuring pared-down rooms and country-side vistas.

WHY WE LOVE IT Shakers were doing farm-to-table long before it was cool. Learn their agrarian practices by helping harvest crops to be used at the on-site restaurant.

THE NITTY-GRITTY Pay \$110 per night for a room and get access to free seminars on topics from broom-making to beekeeping. Open year-round. shakervillageky.org



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TRAVEL + CULTURE

GREAT OUTDOORS

High Hampton Inn,
NC's Blue Ridge
Mountains



Sinya on Lone Man Creek

WIMBERLEY, TX

THE SETUP After a vacation to Tanzania, Lynn Gallimore longed to bring a piece of Africa back to the Lone Star State. She bought a 435-square-foot canvas tent, outfitted it with luxe and eco-friendly amenities (such as silky bamboo linens, Gilchrist & Soames toiletries, and a vintage claw-foot tub), and now rents it to those looking to hide out in the Hill Country.

WHY WE LOVE IT You can do everything or nothing at all. Zip-line over the Wimberley

Valley, hobnob at a nearby winery, or kick back and let Gallimore arrange for an in-room massage.

THE NITTY-GRITTY The \$285 nightly rate includes everything from bathrobes to s'mores supplies. It's open year-round, but book early because there's only one tent. hillcountrysylvania.com

The Swag Country Inn

WAYNESVILLE, NC

THE SETUP This 14-room log inn was a church and then a private home before opening as a mountaintop getaway in the 1980s. With

rooms that include outdoor showers, private porches, and handmade quilts, it doesn't get any more inviting.

WHY WE LOVE IT The views are unparalleled. Not only is The Swag one of the highest resorts in North Carolina at 5,000 feet, but it also claims the Great Smoky Mountains National Park as its backyard—the inn shares 1 mile of fence with the park.

THE NITTY-GRITTY Rates, starting at \$495 per night for two people, are steep but include all meals and afternoon snacks. Open April through November. theswag.com

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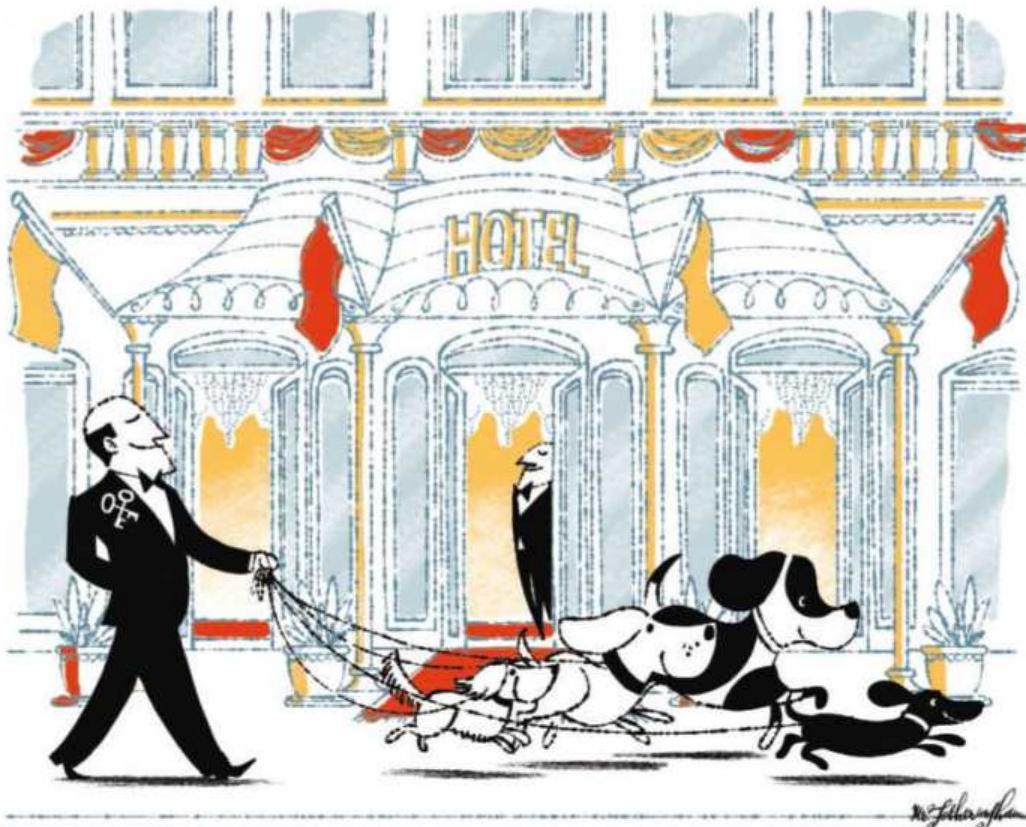
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Posh Hotels for Pups

These Southern inns treat pets as welcome guests

Hotel Van Zandt

AUSTIN, TX

The Hotel Van Zandt and other Kimpton properties are known for their over-the-top pet friendliness. A special doggy kit provided at check-in includes treats, maps to local dog parks, and a squeaky toy. In the room, you'll find food bowls and a plush bed with a freshly dry-cleaned cotton cover for your pup. The setting, along Lady Bird Lake, provides

10 miles of trails for morning walks. Furry friends can stay free. hotlevanzandt.com

Windsor Court Hotel

NEW ORLEANS, LA

(Member of the Southern Living Hotel Collection)

Dogs are greeted by name when checking in to this elegant hotel five minutes from the French Quarter. Dogs sleep in velour-covered beds and get treats at check-in. Two pets max allowed per

room with a \$150 fee. windsorcourtotel.com

Aloft Asheville Downtown

ASHEVILLE, NC

Staffers at this 115-room boutique hotel are dog lovers to the bone. Aloft partners with Charlie's Angels Animal Rescue to foster rescue dogs at the hotel, and the dogs wear yellow vests that say "Adopt me!" Those who already

have a pup in tow will get an "Arf" package at check-in, complete with a dog bed, food and water bowls, toys, and local treats from Three Dog Bakery. Pets stay free. aloftashevilledowntown.com

The Hermitage Hotel

NASHVILLE, TN

(Member of the Southern Living Hotel Collection)

The Hermitage, a classic built in 1910, rolls out the red carpet: Its

ASK BEFORE YOU BOOK

1. Is there a pet deposit or fee? Is it refundable?
2. Do you have a weight or size limit for dogs?
3. Do you provide dog beds and food bowls?
4. Are there special amenities for pets?
5. What areas of the hotel are off-limits?
6. Can pets be left unattended in the hotel room?

Very Important Pets program includes walking and grooming services, a chef-prepared menu, and even massages. The fee? \$50 per day. thehermitagehotel.com

Barnsley Resort

ADAIRSVILLE, GA

(Member of the Southern Living Hotel Collection)

In the foothills of the Appalachian Mountains, this European-style resort has 3,300 acres, including hiking trails and gardens, to explore with your pet. Dogs must stay on a leash, but they are welcome in most public areas on-site. The hotel's Furry Godmother surprises well-behaved pups with toys and treats. Barnsley also has a program that donates the \$75 pet fee to PAWS pet adoption in Atlanta. barnsleyresort.com

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Not Your Average Joe

Joe Riley, the mayor of Charleston, South Carolina, is stepping down after 40 remarkable years

by John Huey

VOTERS IN CHARLESTON will go to the polls this November to do something they haven't done in 40 years: elect someone other than Joe Riley as their mayor.

No one suspected back in 1975 when they voted for a feisty 32-year-old real estate lawyer that they were choosing a mayor for life, a Democrat who not only would breeze through nine reelection campaigns in a Republican state but also, when faced with major crises and challenges, would show the rest of the country how a public official is supposed to lead.

America first met Joe Riley in 1989 when Hugo, a massive Category 4 hurricane, slammed into the South Carolina coast, and his calm, forceful leadership saved lives and laid down the template for handling natural calamities. Until this past June, everyone said Hugo had been Joe Riley's "finest hour." Then, with only a couple hundred days left for him to serve, came the Mother Emanuel shootings, the shocking murder by a white racist of nine African-Americans attending Wednesday night Bible study in the basement of the historic Emanuel African Methodist Episcopal Church in downtown Charleston.

"It is the most difficult thing we've faced, just an unbelievable rupture for the community," an exhausted Mayor Riley recalled only a day or so after he had finished

Mr. Charleston

Riley has overseen the city's growth from a population of 57,000 to about 130,000.

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How do cheeseburgers technically become Queso Burgers? By being topped with a melty mixture of VELVEETA and RO*TEL® Diced Tomatoes & Green Chilies.

Prep Time: 20 min. | Makes: 6 servings

What you need:

1.5 lbs. ground sirloin
1 lb. (16 oz.) VELVEETA, cut into 1/2-inch cubes
1 can (10 oz.) RO*TEL® Diced Tomatoes
& Green Chilies, undrained
6 hamburger buns
6 pieces leaf lettuce
1 large tomato, cut into 6 slices

Make it:

Heat grill to medium heat. Shape meat into 6 (1 1/2-inch thick) patties. Grill 4 to 5 min. on each side or until done (160°F). Meanwhile, microwave VELVEETA and RO*TEL® in microwaveable bowl on HIGH 5 min. or until VELVEETA is completely melted, stirring after 3 min. Place burgers on bottom halves of buns; top each with 2 Tbsp. VELVEETA sauce. Cover with lettuce, tomatoes and tops of buns.



For more Liquid Gold recipes visit VELVEETA.com

Riley is sworn in as mayor in 1975, at the age of 32.

attending countless memorials and all nine funerals.

Yet the tragedy will go down in history as transformative, mostly because of the grace with which the families of the slain stood and forgave the accused murderer in open court, rendering an almost unworldly mass display of peace and unity. "These people say the Lord's Prayer, and they mean it," says Riley of the Mother Emanuel families. The outpouring of interracial, interfaith harmony culminated in a visit by President Obama, who delivered a passionate eulogy in praise of faith and against racial hatred.

Riley was right there beside the President, front and center just as he had been from the moment the tragedy struck—angry but comforting, hurting but strong. Echoing the feelings of most Charlestonians, his every move seemed to say, "How could such a thing happen? And how could it happen in my city?"

Truth is, Charleston is very much Joe Riley's city, and while it isn't overstepping to give him some credit for the way it comported itself, he lays it all on the citizenry. "This community's instinctive, unscripted natural reaction of unifying love made me so proud," he says. "And it was so helpful to this country. It reminded me of Bobby Kennedy's notion that the American city is supposed to be a series of communities where thousands of invisible strands of affection and respect tie themselves to each other."

It's worth remembering that the Charleston you see today—a mix of the restored historic nestled alongside the thoughtful contemporary, teeming with pedestrians—bears little resemblance to the city young Joe Riley took over.

That Charleston was a small port town with a shrinking population and a decaying center city marked by abandonment and disinvestment. Jobs and people were fleeing to the suburbs. The U.S. Navy was the area's biggest employer, and crime was the citizenry's top concern.

Many of the stunning antebellum mansions south of Broad Street were then paint-chipped hulks, some broken



"The reason that I ran for mayor was to have the African-American citizens feel like part of the city."

up into apartments. Known today for its culinary scene, Charleston in 1975 had few restaurants or hotels worth visiting. Remarkably, today's tourist mecca is actually pretty close to what young Mayor Riley envisioned. But that isn't how he got himself elected.

"What was your first big idea?" I asked him (two weeks before the shootings) in an interview at his City Hall office.

"The first big idea, and the reason that I ran for mayor," he says, "was to have the African-American citizens (then 47% of the population) feel like part of the city." A previous election had made it clear, Riley says, that in 1975 "either Charleston was going to elect a moderate bridge builder, or we would have a racially divisive election."

A coalition of moderate whites, African-Americans, labor unions, and Catholics voted Riley in. His inaugural ceremony concluded with the civil rights anthem "Lift Every Voice and Sing." He pushed through the appointment of Charleston's first black mayor pro tem, he put blacks on city boards and commissions, and he often voted with the six black city council members to find what he calls "community" with the

six white members. Charleston was one of the first American cities to declare a holiday honoring Dr. Martin Luther King Jr. (South Carolina was the last state in the country to do so.) For these efforts, Mayor Riley—a dapper bantam rooster of a man—quickly earned the nickname "Little Black Joe" as well as hate mail and death threats.

THE ROOKIE MAYOR also stirred the pot with an aggressive annexation program that targeted areas outside the city limits because he believed a shrinking core city surrounded by suburban growth constituted a "structural disaster."

"The center city needs to have the fiscal capacity and the energy to provide quality services—parks, playgrounds, museums, universities, hospitals—to the rest of the area," he says. "And you want as many people as possible with an overall stake in the region to be living in the city—voting, paying taxes, having a say-so."

His economic redevelopment plan proposed sticking a large mixed-use hotel complex right in the heart of town. Old-line preservationists sued to block "Riley's Folly." But he persisted, and



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after almost a decade, the 440-room luxury hotel and mini mall (now called Belmond Charleston Place) finally opened to acclaim. Its unusual setback design and architectural nuance masked the building's size, age, and effect on its historic surroundings, and today even the preservationists agree that Joe's folly is the cornerstone of Charleston's remarkable renaissance.

Priding himself on being Charleston's chief urban designer, he also focused

the now-72-year-old mayor still stirs at the memory. With the storm approaching, he recalls, he pulled all his staff into his office. "The room was full. I said, 'Okay, it's out there, and we should see this as an opportunity. In government, we tax people, we regulate them, we give parking tickets, and all of that. But this is a time when people's lives depend on us. If we do the best job any city ever did in preparing for a natural disaster, then your pride in doing that will live with

the city docks, as well as the extension of an interstate highway connector over a semirural island suburb.

Riley dismisses these critics as "elitists." The highway extension, he says, is to provide traffic relief for "the real people who have to drive to work and can't just ride a bicycle a few blocks to an office." As for the cruise ships, he says, "Charleston is not some delicate little boutique resort. It is a port city. We've had docks forever. For Charleston to say, 'Ooh, ooh, we don't want cruise ships' is phony."

LOVE HIM or not, in June it would've been hard to find anyone in Charleston—white or black, rich or poor, Democrat or Republican—who didn't take comfort in knowing that their mayor was still on the job. But soon he will depart.

"It's time," he says. "The only way to be a mayor is with an intense, emotional, creative, physical, unrelenting energy. I am the equivalent of a marathon runner who has paced himself to finish with a kick. I will be working full tilt as long as I'm here."

After that? He still has one piece of unfinished business to occupy him in civilian life: the funding and building of a \$75 million International African American Museum. Envisioned to commemorate the passage of a huge number of slaves through Charleston and their subsequent contributions to life in the Lowcountry and America, it has so far fallen short of both widespread enthusiasm and its fund-raising targets. In many ways, it is a synthesis of Riley's entire life's work—urban design and development, social justice for people of African descent, promotion of tourism, and (of course) controversy.

Even some of Joe Riley's biggest admirers view the museum as a stretch, a bridge too far in his alleged "monument building." Still, history shows us that betting against Joe has so far been mostly a losing proposition. ☐

John Huey is a resident of the Charleston area and a former Editor in Chief of Time Inc., the publisher of Southern Living.

"I am the equivalent of a marathon runner who has paced himself to finish with a kick."

hard on grittier issues, especially crime. When his police chief committed suicide in the early 1980s, Riley chose a Texan named Reuben Greenberg—two master's degrees from the University of California at Berkeley, a graduate of the FBI Academy, and (oh, yes) an African-American and an Ashkenazi Jew to boot.

"I picked him because he was the best," remembers Riley. "He was a good, solid cop. He knew it was serious business making the streets safe." Also, he adds, "I knew how lucky I was for the best applicant to be African-American, because in terms of racial progress, Reuben Greenberg opened more doors than I could've done in decades. It gave people in the white community their first opportunity for a relationship with an African-American professional whose job was important to them."

Greenberg was a huge political risk that paid off beyond anyone's expectations. In 23 years as chief, he professionalized the department, reducing crime and winning national acclaim for his innovative tactics that focused on neighborhood policing. As a *Los Angeles Times* headline once put it: "A Black, Jewish, Roller-Skating Cop Brings a New Way to Fight Crime to the Old South."

Riley and Greenberg (now deceased) weathered Hurricane Hugo together, and

you forever. And something will happen to the city and its citizens' relationship with government.'

IT WORKED. By some estimates, South Carolina lost as many as 35 lives to Hugo, but only 1 in Charleston. No looting, no price gouging, no lack of response from the federal government or the utilities, all of whom felt the pressure from this charismatic mayor who emerged as a bit of a folk hero on national TV.

"Disasters catch you where you are, and then they accelerate your natural condition from that place," he says. "When the killer struck at Mother Emanuel, we didn't have any alienated pockets waiting to lash out. The people's instinct was that I was on their side, that the police chief was going to apprehend the killer. A city can never stop working on those relationships."

The Riley years haven't been all triumph. His 1994 gubernatorial bid failed in the primary. In 2000, he led a march to Columbia, hoping to remove the Confederate battle flag from the grounds of the state capitol (which finally happened). Recently, conservationists and downtown neighborhood groups have bitterly opposed his support of a cruise ship terminal at

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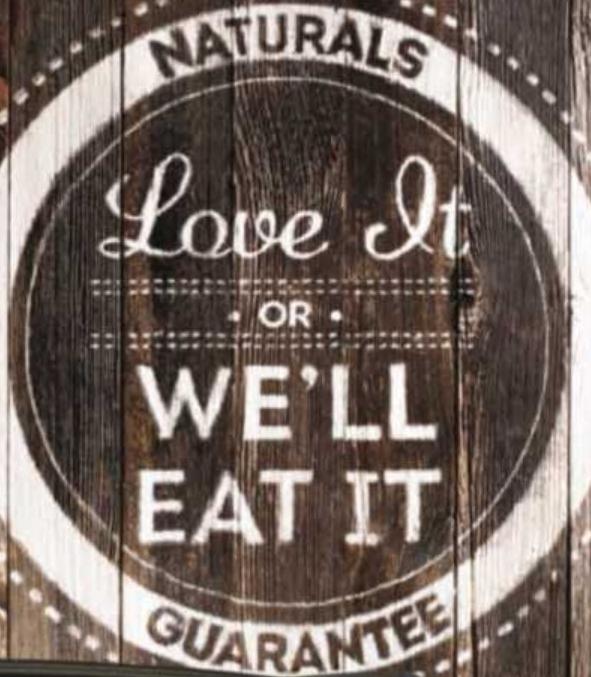
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THE SOUTHERN LIVING
HOSTESS HANDBOOK

for

ENTERTAINING OUTDOORS



The success of a party is based on two things and two things only: proper prep and a relaxed, gracious hostess

ILLUSTRATIONS: JONATHAN CARLSON

produced by HEATHER CHADDUCK HILLEGAS and ELLY POSTON • photographs by JENNIFER CAUSEY

Paper plates are fine for a picnic. But when it comes to truly entertaining outdoors, Southern women tend to step it up a notch. We want the elegance of an indoor affair transported to a picturesque spot on a porch, next to a live oak, or beneath the stars. The good news is that elevating outdoor entertaining to an art form isn't about spending (or stressing) more; it's about incorporating thoughtful details. We polled experienced hostesses from across the South for lessons learned over a lifetime of throwing outdoor parties in style, and these are their most inspired tips.

ON SETTING THE SCENE

◆ “**My front porch** sets the stage for parties out back because it’s the first thing guests see. I paint a planter with chalkboard paint, write ‘Grab a Cold One’ on the side, and fill it with drinks. Guests love these simple touches.” —DECORATOR **HOOPER PATTERSON**, WILMINGTON, NC

◆ “**Glass offertory candles** burn forever and double as hurricanes on windy nights. Wrap them in vintage ledger pages with fresh rosemary and twine. —SL STYLE DIRECTOR **HEATHER CHADDUCK HILLEGAS**



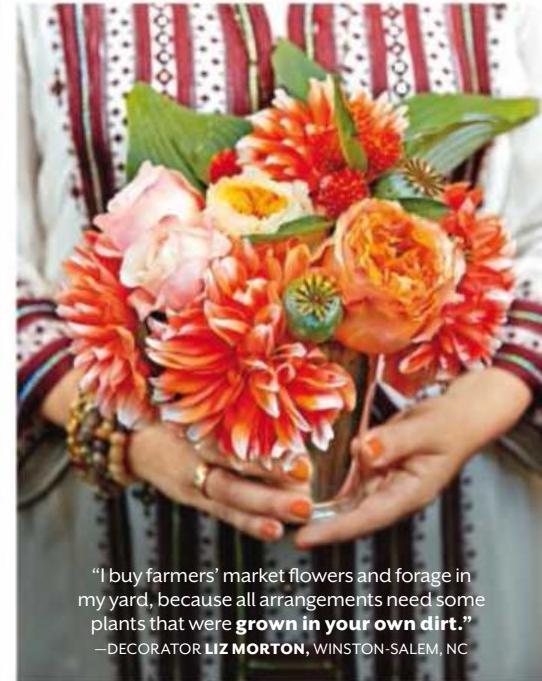
◆ “Using **leaves as place mats** is one of my easy tricks.” —DECORATOR **SUSAN JAMIESON** OF BRIDGET BEARI DESIGNS, RICHMOND, VA

◆ “On my farm, I use **baskets of eggs or peaches** for tablescapes. I also add stray feathers from our peacocks to the decor.” —NATURAL GROCER **SUMMER AUERBACH**, LOUISVILLE, KY

◆ “**Commit to a color palette** to create an immediate visual impact when guests arrive and help carry out a theme.” —DECORATOR **MEG BRAFF**, FROM TUPELO, MS, AND NOW BASED IN LOCUST VALLEY, NY

◆ “I’ve put **fennel bulbs, collards, and pattypan squash** under cloches down the center of the table. It’s a conversation starter—not to mention strikingly beautiful.” —COOKBOOK AUTHOR **LIBBIE SUMMERS**, SAVANNAH, GA

◆ “**Simple is key.** Remember, you’re outside! If you see it in nature—think blue, green, white—it’s usually a good bet.” —DECORATOR **ASHLEY GILBREATH**, MONTGOMERY, AL



◆ “My dad is a farmer, so I **cut cotton stems** when the boll is just opening to add to fall centerpieces.” —DECORATOR **PAIGE SCHNELL**, ROSEMARY BEACH, FL

◆ “Outdoor occasions are ideal for **found objects** like seashells, driftwood, or stones.” —COMMUNICATIONS MANAGER FOR MATOUK LINENS **MEG WOODHOUSE**, FROM MEMPHIS AND NOW BASED IN NEW YORK CITY

◆ “Keep **garden statues** tucked away where moss and lichen will grow on them, and pull them out for a centerpiece.” —DECORATORS **JILL & STEVE MCKENZIE**, ATLANTA, GA



ON MUSIC:

I love a great playlist, but what I love even more for outdoor events is a live guitar. You can often find affordable musicians through your local symphony or university.

—DECORATOR
TOBI FAIRLEY, LITTLE ROCK, AR

ON MINGLING

◆ “It sounds hokey, but playing **cornhole** with beanbags is the ultimate icebreaker.” —SL ASSISTANT EDITOR **HANNAH HAYES**

"Lighting is everything. Cafe or bistro lights—particularly the ones strung on fabric cord—turn a backyard into a glamorous, twinkling venue." —SL STYLE DIRECTOR
HEATHER CHADDUCK HILLEGAS



"Shop' your home's interior for pillows, sideboards, and even host and hostess chairs to dress up an outdoor table." —SL ASSOCIATE

EDITOR ELLY POSTON

"Plan for both twilight and darkness. It needs to be an easy transition without fumbling to get out the candles."

—DECORATOR SUSAN JAMIESON
OF BRIDGET BEARI DESIGNS,
RICHMOND, VA



"I hang a candlelit chandelier with a rope from a tree over my table."
—SL STYLE DIRECTOR HEATHER CHADDUCK HILLEGAS



ON PERSPECTIVE:

"So what if your soufflé drops? Your guests aren't going to remember that; they are going to remember laughter and the spirit of having a good time."
—DECORATOR TIFFANY MCWHORTER, BALD HEAD ISLAND, NC

◆ "Seat elderly guests in the center of things so they don't get isolated. Giving shy people simple jobs, like passing around starters, gives them something to do." —DECORATOR LIZ MORTON, WINSTON-SALEM, NC

◆ "I write a name inside every other place card and ask those people to trade seats for dessert. And if there's a section of a table that's flagging, I'll trade places with someone. This changes up the dynamic and allows me to speak to more of my guests." —DECORATOR JONI VANDERSLICE, HILTON HEAD ISLAND, SC

◆ "Use your kids! Entertaining is part of our family fabric, so our kids will take a guest's coat and offer refreshments." —DECORATORS JILL & STEVE MCKENZIE, ATLANTA, GA

◆ "Greet every single guest, and make them feel like the most important person in the room." —DECORATOR ASHLEY GILBREATH, MONTGOMERY, AL

◆ "Everybody likes to talk about themselves. Being a good conversationalist is about being interested in what other people are saying." —DECORATOR ELIZABETH "MUFFIE" STUART FAITH, MOUNT PLEASANT, SC

"My stepmother is the best hostess, and every detail in her and my father's home is the nicest it can be, but she's not afraid to serve HEATH Bars in the wrapper on a silver platter—and guests love it!" —DECORATOR ANNA MATTHEWS, WASHINGTON, DC

◆ "Anything interactive helps loosen up the group and get everyone sharing: Have someone do a little wine tasting, bring in a sushi roller, or create a dessert bar identifying everyone's favorites." —EVENT PLANNER LISA THOMAS, MOUNT PLEASANT, SC

ON ARTFUL DETAILS

◆ "I ice down beverages in unexpected vessels—like canoes or wheelbarrows." —NATURAL GROCER SUMMER AUERBACH, LOUISVILLE, KY

◆ "We use lamps on porches for ambience." —DECORATOR MARGARET KIRKLAND, ATLANTA, GA

◆ "I set up lots of outdoor activities for guests. I stock the fire pit with s'mores kits and bring out horseshoes, beanbag tosses, and a basketful of soccer balls and footballs to ensure families are entertained." —DECORATOR HOOPER PATTERSON, WILMINGTON, NC

◆ "I always have pitchers of sweet and unsweetened tea prepped and waiting for guests." —DECORATOR PAIGE SCHNELL, ROSEMARY BEACH, FL



SPRING



SUMMER



"Mint julep cups are the perfect size for arrangements that make a statement and still allow easy conversation with people across the table: tulips in spring, hydrangeas in summer, dahlias in fall, and roses with greenery in winter." —DECORATOR

ELIZABETH "MUFFIE" STUART
FAITH, MOUNT PLEASANT, SC

WINTER



FALL





"There's no need to use plastic cutlery when **mismatched silverware** from estate sales costs the same (or less)."
—SL ASSOCIATE EDITOR

ELLY POSTON

Make use of odds and ends. "**Shawls or leftover fabrics** make great table runners."

—DECORATOR
JONI VANDERSLICE,
HILTON HEAD ISLAND, SC



"**Rattan** is the easiest way to pretty up an outdoor party."
—TASTEMAKER **HANNA SEABROOK,**
LOUISVILLE, KY

**ON ATTIRE:**

"Always err on the side of overdressed. Put the flip-flops away for a dinner party or even a barbecue, for that matter!"

—DECORATOR

ANNA MATTHEWS,
WASHINGTON, DC

◆ “**Basil, lavender, and lemon balm** in pretty pots help keep away pesky mosquitoes.” —DECORATOR **LINDSEY CHEEK**, WILMINGTON, NC

◆ “One of my favorite little touches is placing **fresh flowers and a lit candle** in the guest bath. It’s a location that often gets overlooked when you’re entertaining outside, but that extra attention to detail really gets noticed.” —NATURAL GROCER **SUMMER AUERBACH**, LOUISVILLE, KY

◆ “**Fans with misters** are amazing at keeping the air flowing during humid nights.” —DECORATOR **LINDSEY CHEEK**, WILMINGTON, NC



To up the ante on the usual drinks station, create a stocked “**walk-up bar**” through an open window with a server inside making drinks.

◆ “**Don’t water your grass or hanging baskets on the day of the party.** The last thing you want are muddy shoes and wet cushions.”

—SL ASSOCIATE EDITOR **ELLY POSTON**

ON KEEPING YOUR COOL

◆ What’s the secret to being a relaxed and present hostess? “**Taste-test the margaritas.**” —COMMUNICATIONS MANAGER AT MATOUK LINENS **MEG WOODHOUSE**, FROM MEMPHIS AND NOW BASED IN NEW YORK CITY

◆ “**Have a rain plan.** It rains on me every time I have a personal occasion.” —EVENT PLANNER **TARA GUÉRARD**, CHARLESTON, SC, AND NEW YORK CITY

◆ “We prepare the main course and **have guests bring side dishes.** People love bringing things over, and it’s always a good icebreaker. Just make sure to have extra serving utensils on hand.” —DECORATOR **LINDSEY CHEEK**, WILMINGTON, NC

◆ “**I try to do as much of the work as possible in advance.** If I spend all the time in the kitchen (as I have done on many occasions), I miss all the conversation and fun.” —DECORATOR **TIFFANY MCWHORTER**, BALD HEAD ISLAND, NC

◆ “**We make sure everything is set up, the music is playing, and candles are lit** at least 30 minutes before guests are scheduled to arrive. This gives us a little time to sit and enjoy a cocktail and get into the party mode.” —DECORATOR **LINDSEY CHEEK**, WILMINGTON, NC

Plus 5 Ways To Wrap Things Up Politely

“**Give a little toast** at the end of the party thanking guests for such a fun evening, and be sure to mention that you can’t wait to do it again.”

—DECORATOR **ANNA MATTHEWS**, WASHINGTON, DC

“**Saying ‘I’m so glad you were able to come!’** is the sweetest Southern way to say ‘It’s time for you to leave.’”

—DECORATOR **ASHLEY GILBREATH**, MONTGOMERY, AL

“**If you start cleaning up,** the guests usually either pitch in or leave.” —COMMUNICATIONS MANAGER FOR MATOUK LINENS **MEG WOODHOUSE**, FROM MEMPHIS AND NOW BASED IN NEW YORK CITY

“**My grandfather always announced** ‘Marion, take me to bed so these friends of ours can go home.’ It doesn’t need to be that obvious, but should be that charming.” —DECORATOR **LINDSEY CHEEK**, WILMINGTON, NC

“In Charleston, **call a rickshaw!**” —TASTEMAKER AND JEWELRY SHOP OWNER **KATHLEEN HAY**, CHARLESTON, SC



The “window” that underscores this house’s Gothic charm is actually a repurposed mirror found at an antiques shop in Nashville.

That Old Monteagle Magic

BY
Jourdan Fairchild

STYLING BY
Heather Chadduck Hillegas

PHOTOGRAPHS BY
Laurey W. Glenn

AT THIS TENNESSEE
MOUNTAIN HOME,
WEEKENDS ARE
BLESSEDLY SLOW

1950s



Terry Banta first fell in love with Monteagle, Tennessee, as a college girl.

She'd escape to "the mountain," located about 90 miles southeast of Nashville and perched atop the Cumberland Plateau, on weekends with her Vanderbilt University sorority sisters who had grown up summering in the famous Monteagle Sunday School Assembly cottages. In the nineties, Terry and her husband, Robert, returned with their two daughters for family vacations. And then when their daughter Caroline started college at Sewanee, about 5 miles down the road from Monteagle, they'd rent cottages during parents' weekends. No matter how much time passed, the mountain kept tugging them back.

So in 2005, when the Atlanta-based couple spotted a charming Carpenter Gothic-style cottage for sale, they acted fast. Well, as fast as life in Monteagle would allow. "There's a different sense of time and place here, which is one of the reasons we love it," says Terry. Nestled in the heart of the town (population about 1,200), the nearly 3,000-square-foot home "felt familiar, welcoming, and serene," she says. There's an elementary school across the street, and a picturesque white country church—steeple and all—sits next door. On holidays, the Bantas camp out on their front porch to watch parades and stargaze. Up here, so many twinkly lights are visible that the sky takes on a fairyland look.

Old green wicker porch furniture "just kind of goes," says the home's designer. The house and the church next door were both built around 1890.



It's easy to imagine that little has changed here in decades. Built around 1890, the home was owned by a country doctor known for growing strawberries that neighborhood children would pick on their way to and from school. Dr. William A. "Doc" Brewer's home was also the local hospital, with a second floor broken into small rooms for treating patients and delivering babies—including the Bantas' next-door neighbor's mother. When Terry and Robert bought the home, they inherited its stories and the cramped warren of treatment rooms. "People would ask me how many bedrooms it had, and I'd have to say, 'I'm really not sure!'" Terry recalls.

**"We restored
this Swedish
Mora clock. If it's
going to be in the
heart of the home,
it has to tick."**

—TERRY BANTA





**“There’s not
one thing that feels
contrived about
this house. It’s
relaxed and natural.”**

—TERRY BANTA



**“
I wanted to make
the house feel like
it had been here
for a long time.”**

—TERRY BANTA



To update the house while keeping its old-house soul, they turned to Rachel Halvorson, a Nashville designer with a knack for creative renovations (who happens to be a friend of their daughter Caroline). On Halvorson's first visit, she saw a brighter future for the home. "I just quit talking because I didn't need to. She just got it," says Terry. "She was so clear about what the vision should be."

Over the next four years, they worked meticulously to do the structure justice, stripping it down to the studs while retaining the home's wood floors and massive windows. "The way that light comes through the old glass is just magical," Halvorson says. "It's sparkly and just has a different feel to it." Stanley Dixon, an architect friend who had married his wife on a Sewanee mountaintop, sketched out a sprawling front porch that looks as if it has been there since the beginning. And when Halvorson spotted an antique mirror that was perfectly shaped for the second floor, she converted

it into a window that you'd swear was original.

A chipped Victorian front door set the tone for the decor inside. A neutral color palette unified the newly exposed spaces, while rich textures—wood-paneled walls, beaded-board ceilings—layered on character and warmth. "We just went with the fact that the house was old and quirky," says Halvorson. "So when beaded board didn't line up exactly, we let it go." They avoided clichéd country decorating tropes—a farmhouse sink, rooster knickknacks—in favor of fresh, cottagey decor. Now that the interior is in tip-top shape, they can focus on the open, sunny acre behind the house where they plan to replant old Doc Brewer's strawberry patch.

"You need a big landing to balance out little bedrooms," says Halvorson. Here, they vaulted the ceiling and clad it with board-and-batten.



RENOVATION LESSONS FROM AN OLD HOUSE

1

DO YOUR HOMEWORK

Study structures that were built in the same era and area for inspiration. During construction, Terry picked up *The Architecture of Country Houses* by A.J. Downing for a proper education in gingerbread trim, columns, and cornices.



2

MAINTAIN THE AUTHENTICITY

For a cohesive look, choose period-appropriate materials and finishes that don't look out of place. The Bantas added a front porch that fit right in, and Halvorson salvaged the front door from a Victorian home in McMinnville, Tennessee. "We didn't alter it at all. It's like it was meant to be," says Terry.

3

EMBRACE THE "LESS IS MORE" PHILOSOPHY

Drawing from the neutral hues found in the family room's stone walls, Halvorson adopted a single color palette that lets her mix textures to her heart's content. To keep the aesthetic truly airy, she suggests incorporating fewer pieces of furniture.

4

SHOW OFF YOUR FAMILY'S STORY

The Bantas dusted off pieces they hadn't used in years—their grandmothers' radios, a chest made by Robert's uncle, their kids' toddler beds—and put them on permanent display. "Almost everything has a story," says Terry. "There were few things we had to purchase."

5

PICK PATTERNS THAT PLAY UP THE SPIRIT OF THE HOUSE

Assorted calico and checked patterns are a nod to the past yet feel completely contemporary in here. Just follow Halvorson's lead by tempering them with classic cottage white, and you can't go wrong.

6

MAKE THINGS EASY BREEZY FOR GUESTS

"Friends use our home, so I wanted everything to be simple to find and grab," says Terry. In the kitchen, open shelves stylishly store dishes and glassware along one wall, while ledges surrounding the stove put pancake mix at arm's reach.

7

GET SMART WITH YOUR SPACE

When a bedroom's teensy size presented a design challenge, Halvorson filled it with an old toddler bed just right for the Bantas' youngest guests. The same was true for a tiny bath that she outfitted with convenient corner shelves.



THE POETRY OF OUTDOOR ROOMS

THIS **NORTH CAROLINA** GARDEN OFFERS
PLACES TO SIT AND DREAM—PLUS IDEAS FOR CREATING
AN OUTDOOR HAVEN ON A SMALLER SCALE

by Helen Yoest ~ produced by Steve Bender ~ photographs by Alison Miksch



T

here was no garden when Christine and Gil Pritchard bought their home in Pinehurst, North Carolina, in 2007. And the couple

wasn't content with just trees and grass.

Like many who watched the movie *It's Complicated*, Christine fell in love with the film's home, lush gardens, and intimate outdoor rooms, so she set about trying to create landscaping with a similar look and feel—albeit with plants tailored to North Carolina, not California, where the movie was set. Christine worked with a landscape architect to create four distinct areas for outdoor living: a front lawn and garden, patio garden, shade garden, and formal parterre garden. And each space offers a different experience.

Following completion of the property's hardscaping and outdoor structures, Christine turned to DeLette Spain of Poetry Gardens to help with the plants. Spain became skilled at designing gardens with lessons learned from both her grandmother and mother.

"As a child and later in life, I used to watch them pulling flowers and moving plants around the garden or tossing them on the compost pile, long before a plant's scheduled demise," says Spain. "They taught me if a plant is not happy in a particular spot, change it, because there are no mistakes, only creating something different than what you started with." Making good choices produces a stunning show that lasts all summer and fall.



FRONT LAWN AND GARDEN

Make the Lawn a Design Element

Here, an immaculate carpet of zoysia grass is as lush as a fairway and gives a nod to the nearby famous golf course. Its bright green hue complements the warmer colors used near the house. It also serves as the floor of this outdoor room. The house and shrubs act as the walls.

Create an Inviting Path to Your Door

The brick walk, laid in a traditional running bond pattern, leads the eye (and guests) right to the steps.

Don't Hide a Pretty House

Too often, a foreboding hedge of large shrubs obscures the porch. Here, low plantings complement the facade.



THE FORMAL PARTERRE GARDEN

Hide Veggies Among Flowers

"At first, Christine wanted separate flower gardens and vegetable beds, like those in the movie," says Spain. "But having built a restaurant vegetable garden and smaller versions for myself, I knew that vegetables quickly become the worst-dressed partygoers and are unworthy of standing alone." Instead, Spain suggested they hide the veggies among

the flowers. It worked. When late summer arrives and the vegetables are past their prime, this 1,200-square-foot space continues to wow.

Choose Flowers that Beat the Heat

Stalwart annuals and perennials such as purple coneflowers, black-eyed Susans, angelonias, Persian shields, SunPatiens, coreopsis, lamb's ears, mandevillas, and Shasta daisies offer nonstop color throughout the hot summer. Some also provide cut flowers. An armillary

sphere fixed atop a pedestal Christine found at an antiques store is the garden's centerpiece. The landscape's formal design reins in the tumult of exuberant plantings and also provides an excellent venue for strolling and entertaining.

Control the Voles

Mouselike rodents, voles can decimate a garden by gnawing off the plants' stems and roots. Spain suggests wrapping the root-ball and base of each new plant with black bird netting as a deterrent. Growing plants in containers also foils the voles.





Above left: This sculptural armillary sphere from an antiques store bumps up the formality of the parterre garden.

Above right: Planters, pedestals, and even rooster statues can be nestled into beds for added color and interest.

Below: Lamb's ears, boxwood, yellow creeping Jenny, and pineapple lily make a striking combination.





THE PATIO GARDEN

Don't Ignore Side Yards

One step down from the kitchen door on the side of the house (adjacent to parterre garden) sits this quiet space ideal for intimate conversation and daily reflection. The pergola gives a sense of enclosure while still letting light into the sheltered nook. "The patio garden is an extension of our home for outdoor living," says Christine. "It's a quiet spot to enjoy flowers and plants."

Embrace (Lots of) Containers

Pots are versatile and varied, offering many sizes, shapes, and colors, and you can move them around. Most plants grow better in pots than they do in the ground due to better soil. Here, Japanese maples, conifers, vines, and summer annuals thrive in Christine's collection of containers. "I'm a pottery junkie," she confesses. "I've never met a pot I didn't fall in love with, so they dot this garden and provide a nice continuity to the overall look. I try to find interesting pieces when we travel, so when I look at our garden, I'm reminded of where we've been."





THE SHADE GARDEN

Don't Fight Mother Nature

Tall hardwoods behind the parterre garden required a drastic change in the plant palette to shade-loving plants that could thrive in the dappled light. This naturalistic space offers an inviting, relaxed contrast to the formal parterre garden. Fieldstone and other irregularly shaped rocks nestled into soft pine straw form the winding path. Pines, Japanese maples, ferns, and moss blend different foliage textures and shades of green. Pots of shade-loving caladiums and impatiens add splashes of color along the way. A shady, elevated sitting area at the edge of the trees provides a gorgeous view of the parterre garden below.

Gardens Should Become Less Formal Away from the House

Here, as you look past the house and the parterre garden, the more relaxed the landscape becomes. ☀



BAKED *with* LOVE

Warm the hearts of family and friends with easy fall baked goods designed to present as gifts

by PAM LOLLEY photographs by ALISON MIKSCH

prop styling by LYDIA DEGARIS PURSELL food styling by ERIN MERHAR

GIVE IT

Wrap the loaf in a tea towel; add a knife and ribbon. 5/8-inch grosgrain ribbon, \$3.99, michaels.com

pumpkin
bread



Pumpkin-Honey-Beer
Bread
Recipe, page 101

Biscuit Cinnamon
Sweet Rolls
Recipe, page 101

Banana-Nut
Muffins
*Recipe, page
100*

Spinach-Feta Scones
Recipe, page 98

Apple-Cheddar Bread
Recipe, page 96

apple-cheddar BREAD

Try this bread sandwiched with ham and apple slices, or cut it into cubes and toast it to make croutons for salads and soups.

1 3/4 cups all-purpose flour
1 Tbsp. baking powder
1/2 tsp. table salt
1/8 tsp. ground red pepper
4 thick bacon slices, cooked and crumbled
1 cup peeled and diced Granny Smith apple (about 1 small apple)
3/4 cup (6 oz.) shredded extra-sharp Cheddar cheese
1/2 cup toasted chopped pecans
1 tsp. finely chopped fresh rosemary
3 large eggs
1/3 cup milk
1/3 cup canola oil
Shortening

1. Preheat oven to 350°. Whisk together flour and next 3 ingredients in a large bowl until thoroughly combined. Stir together bacon and next 4 ingredients in a medium bowl. Whisk together eggs, milk, and oil in a small bowl.

2. Add egg mixture to flour mixture, and stir just until dry ingredients are moistened; stir in bacon mixture just until incorporated. Transfer dough to a greased (with shortening) and floured 8 1/2- x 4 1/2-inch loaf pan.

3. Bake at 350° for 55 minutes to 1 hour or until a wooden pick inserted in center comes out clean, shielding bread with aluminum foil after 40 to 45 minutes to prevent excessive browning. Cool bread in pan on a wire rack 10 minutes. Remove from pan, and cool 30 minutes before slicing.

MAKES 1 loaf. **HANDS-ON** 25 min., **TOTAL** 2 hours



MAKE IT

Shiny metal pans, such as aluminum, keep loaves from having thick, dark crusts.

MAKE IT

We recommend
Truck Stop Honey
Brown Ale by Back
Forty Beer Co. in
this recipe. [back
fortybeer.com](http://backfortybeer.com)

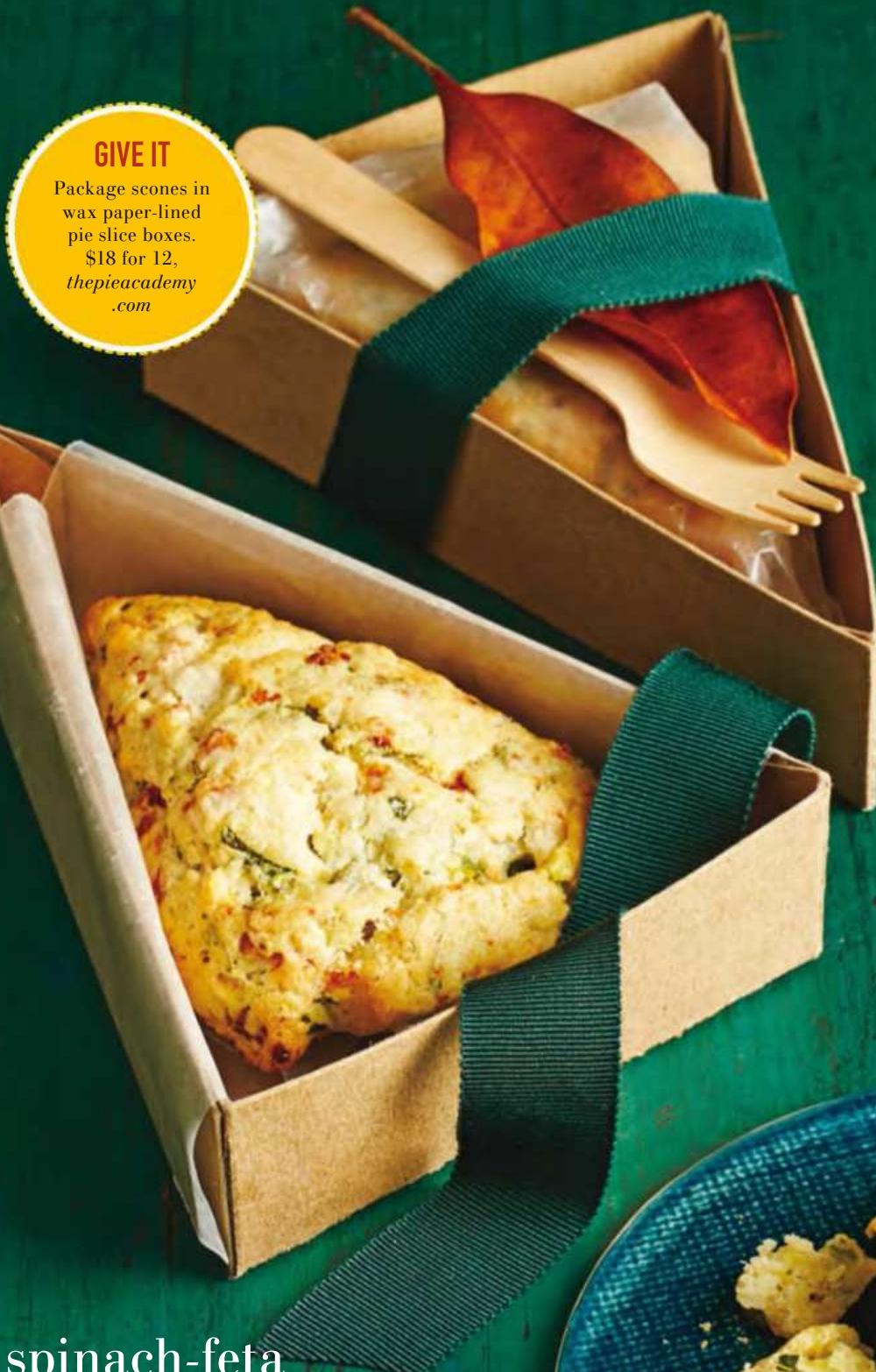


pumpkin-honey-beer **BREAD PUDDING**

Use a loaf of Pumpkin-Honey-Beer Bread to make a warm, pillowowy bread pudding drizzled with Apple Brandy-Caramel Sauce (recipes, page 10).

GIVE IT

Package scones in
wax paper-lined
pie slice boxes.
\$18 for 12,
[thepieacademy
.com](http://thepieacademy.com)



spinach-feta SCONES

Day-old scones are firm enough to slice open without crumbling. Tuck in a few paper-thin slices of country ham for an unforgettable ham "biscuit."

2 1/2 cups self-rising flour
1 Tbsp. sugar
1/2 cup cold butter, cut into 1/2-inch cubes
1 cup chopped fresh spinach
1 cup crumbled feta cheese
1 1/4 cups heavy cream
Wax paper
Parchment paper
2 Tbsp. heavy cream

1. Preheat oven to 450°. Stir together first 2 ingredients in a large bowl. Cut butter into flour mixture with a pastry blender until crumbly and mixture resembles small peas. Freeze 5 minutes. Stir in spinach and feta until combined. Add 1 cup cream, stirring just until dry ingredients are moistened. Stir in up to 1/4 cup more cream, 1 Tbsp. at a time, if needed.

2. Turn dough out onto lightly floured wax paper; gently press or pat dough into a 8-inch round. (Mixture will be crumbly.) Cut round into 8 wedges. Place wedges 2 inches apart on a parchment paper-lined baking sheet. Brush tops with 2 Tbsp. cream just until moistened.

3. Bake at 450° for 14 to 16 minutes or until golden.

MAKES 8 scones. **HANDS-ON** 20 min., **TOTAL** 40 min.



GIVE IT

Put the pan right
into a cake box.
10- x 10-inch kraft
box, \$17.52 for 10,
leboxboutique
.etsy.com

biscuit cinnamon
SWEET ROLLS

*Recipe, page 101. For a delicious variation,
omit softened butter, sugars, and cinnamon,
and spread with 1 cup of your favorite
preserves. Roll up, and bake as directed.*

banana-nut MUFFINS

This batter can also be baked as 2 (8-x 4-inch) loaves. (You'll need to increase the bake time to about 1 hour.) Spread the Cream Cheese-Honey Filling on the warm bread, or use as a topping for French toast.



GIVE IT

Cut parchment paper into 7-inch squares; wrap around muffins, and secure with thin ribbon.

- 1 cup butter, softened
- 2 cups firmly packed light brown sugar
- 3 large eggs
- 1/4 cup sour cream
- 1 tsp. vanilla extract
- 3 1/4 cups all-purpose flour
- 1 tsp. ground cinnamon
- 3/4 tsp. baking powder
- 3/4 tsp. baking soda
- 3/4 tsp. table salt
- 1/4 tsp. ground nutmeg
- 2 1/2 cups mashed bananas (about 5 medium)
- 1 cup toasted chopped pecans
- Vegetable cooking spray

1. Preheat oven to 350°. Beat butter at medium speed with a heavy-duty electric

stand mixer until creamy; add brown sugar, and beat until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition. Add sour cream and vanilla, and beat just until blended.

2. Stir together flour and next 5 ingredients. Gradually add flour mixture to butter mixture, beating at low speed just until blended. Stir in bananas and pecans just until blended. Spoon batter into 2 lightly greased (with cooking spray) 12-cup muffin pans, filling three-fourths full.

3. Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes. Remove from pans, and cool completely on wire racks (about 30 minutes).

4. Make a small hole in top of each muffin,

using the handle of a small wooden spoon. Spoon Cream Cheese-Honey Filling into a zip-top plastic freezer bag. Snip 1 corner of bag to make a tiny hole. Pipe a generous amount of filling into each muffin.

MAKES 2 dozen. **HANDS-ON** 30 min.; **TOTAL** 1 hour, 40 min., including filling

CREAM CHEESE-HONEY FILLING

Beat 1 (8-oz.) package **cream cheese**, softened; 3 Tbsp. **honey**; and 1/8 tsp. ground **cinnamon** with an electric mixer at medium speed in a small bowl until blended.

MAKES about 1 1/2 cups. **HANDS-ON** 5 min., **TOTAL** 5 min.

PUMPKIN-HONEY-BEER BREAD

Mix the batter only until the dry ingredients disappear. (Lumps are normal.) Overmixing causes tough or misshapen loaves.

2 cups sugar
1 cup canola oil
2/3 cup beer (at room temperature)
1/4 cup honey
4 large eggs
1 (15-oz.) can pumpkin
3 1/2 cups all-purpose flour
2 tsp. table salt
2 tsp. baking soda
1 tsp. baking powder
1 tsp. pumpkin pie spice
Shortening

1. Preheat oven to 350°. Beat first 4 ingredients at medium speed with a heavy-duty electric stand mixer until well blended. Add eggs, 1 at a time, beating just until blended after each addition. Add pumpkin, and beat at low speed just until blended.

2. Whisk together flour and next 4 ingredients in a medium bowl until well blended. Add flour mixture to pumpkin mixture, and beat at low speed just until blended. Divide batter between 2 greased (with shortening) and floured 9- x 5-inch loaf pans.

3. Bake at 350° for 55 minutes to 1 hour and 10 minutes or until a wooden pick inserted in center comes out clean, shielding with aluminum foil after 45 to 50 minutes to prevent excessive browning if necessary. Cool bread in pans on a wire rack 10 minutes. Remove from pan, and cool 30 minutes before slicing.

Note: We tested with Back Forty Truck Stop Honey Brown Ale.

MAKES 2 loaves. **HANDS-ON** 15 min.; **TOTAL** 1 hour, 50 min.

MINI LOAVES OF PUMPKIN-HONEY-BEER BREAD

Prepare recipe as directed, spooning batter into 6 lightly greased (with cooking spray) 5 3/4- x 3 1/4-inch disposable aluminum loaf pans. Decrease bake time to 35 to 40 minutes or until a wooden pick inserted in center comes out clean.

MAKES 6 loaves. **HANDS-ON** 15 min.; **TOTAL** 1 hour, 30 min.

PUMPKIN-HONEY-BEER BREAD PUDDING WITH APPLE BRANDY-CARAMEL SAUCE

1 (9- x 5-inch) Pumpkin-Honey-Beer Bread loaf, cut into 1/2-inch cubes
Vegetable cooking spray
4 large eggs
1/2 cup granulated sugar
1/4 tsp. table salt
1/4 tsp. pumpkin pie spice
2 cups milk
1 1/2 cups heavy cream
1 Tbsp. Demerara sugar (optional)
Apple Brandy-Caramel Sauce

1. Preheat oven to 400°. Spread bread cubes in a single layer in a lightly greased (with cooking spray) jelly-roll pan. Bake 12 to 15 minutes or until lightly toasted. Remove cubes from oven to a wire rack, and cool 15 minutes. Reduce oven temperature to 350°.

2. Whisk together eggs and next 3 ingredients in a large bowl until well blended. Whisk in milk and heavy cream until well blended.

3. Gently stir toasted bread cubes into egg mixture until coated. Let stand 20 minutes.

4. Spread bread mixture in a lightly greased (with cooking spray) 11- x 7-inch baking dish; sprinkle with Demerara sugar, if desired.

5. Bake at 350° for 1 hour to 1 hour and 10 minutes or until set in the center, shielding with aluminum foil after 45 minutes to prevent excessive browning if necessary. Cool 15 minutes before serving with Apple Brandy-Caramel Sauce.

MAKES 8 to 10 servings. **HANDS-ON** 15 min.; **TOTAL** 2 hours, 15 min., not including bread or sauce

Apple Brandy-Caramel Sauce

This delicious sauce is versatile: Use it to take pancakes, French toast, baked apples, pound cake, apple pie, or ice cream to another level.

Bring 1/2 cup firmly packed light brown sugar, 1/4 cup butter, 1/4 cup heavy cream, and a pinch of table salt to a boil in a small saucepan over medium heat, stirring constantly. Boil, stirring constantly, 1 minute. Remove from heat, and stir in 1 Tbsp. apple brandy. Whisk in 1 Tbsp. powdered sugar; cool 15 minutes before serving.

MAKES about 2/3 cup. **HANDS-ON** 10 min., **TOTAL** 25 min.

BISCUIT CINNAMON SWEET ROLLS

Make sure the butter you spread over the tender dough is very soft; otherwise, the dough will tear.

1/4 cup frozen shortening, cut into small pieces
1/4 cup cold butter, cut into small cubes
2 1/2 cups self-rising flour
1 cup buttermilk
Wax paper
6 Tbsp. butter, softened
1/4 cup granulated sugar
1/4 cup firmly packed light brown sugar
1/2 tsp. ground cinnamon
Vegetable cooking spray
Creamy Glaze

1. Preheat oven to 450°. Cut shortening and butter into flour with a pastry blender or fork in a medium bowl until crumbly and mixture resembles small peas. Freeze 10 minutes.

2. Make a well in center of flour mixture; add buttermilk, and stir with a fork just until dough comes together.

3. Turn dough out onto a heavily floured surface, and knead 8 to 10 times. Transfer dough to a heavily floured piece of wax paper about 18 inches long. Roll dough into a 14- x 10-inch rectangle.

4. Spread dough with softened butter, leaving a 1/2-inch border. (Make sure butter is very soft, and spread it gently.) Stir together sugars and cinnamon; sprinkle over butter. Lift and tilt wax paper, and roll up dough, jelly-roll fashion, starting at 1 long side and using wax paper as a guide. Cut dough into 14 to 16 (1-inch-thick) slices. Place rolls in a lightly greased (with cooking spray) 9-inch round pan.

5. Bake at 450° for 13 to 15 minutes or until rolls are golden brown. Cool in pan on a wire rack 5 minutes.

6. Meanwhile, prepare Creamy Glaze, and drizzle over rolls.

MAKES 14 to 16 rolls. **HANDS-ON** 20 min., **TOTAL** 1 hour

Creamy Glaze

Whisk together 1 cup powdered sugar, 1/2 tsp. vanilla extract, and 3 Tbsp. heavy cream. Whisk in up to 1 Tbsp. cream, 1 tsp. at a time, until smooth and creamy. Use immediately.

MAKES 1/2 cup. **HANDS-ON** 5 min., **TOTAL** 5 min. 

CATCH of the DAY

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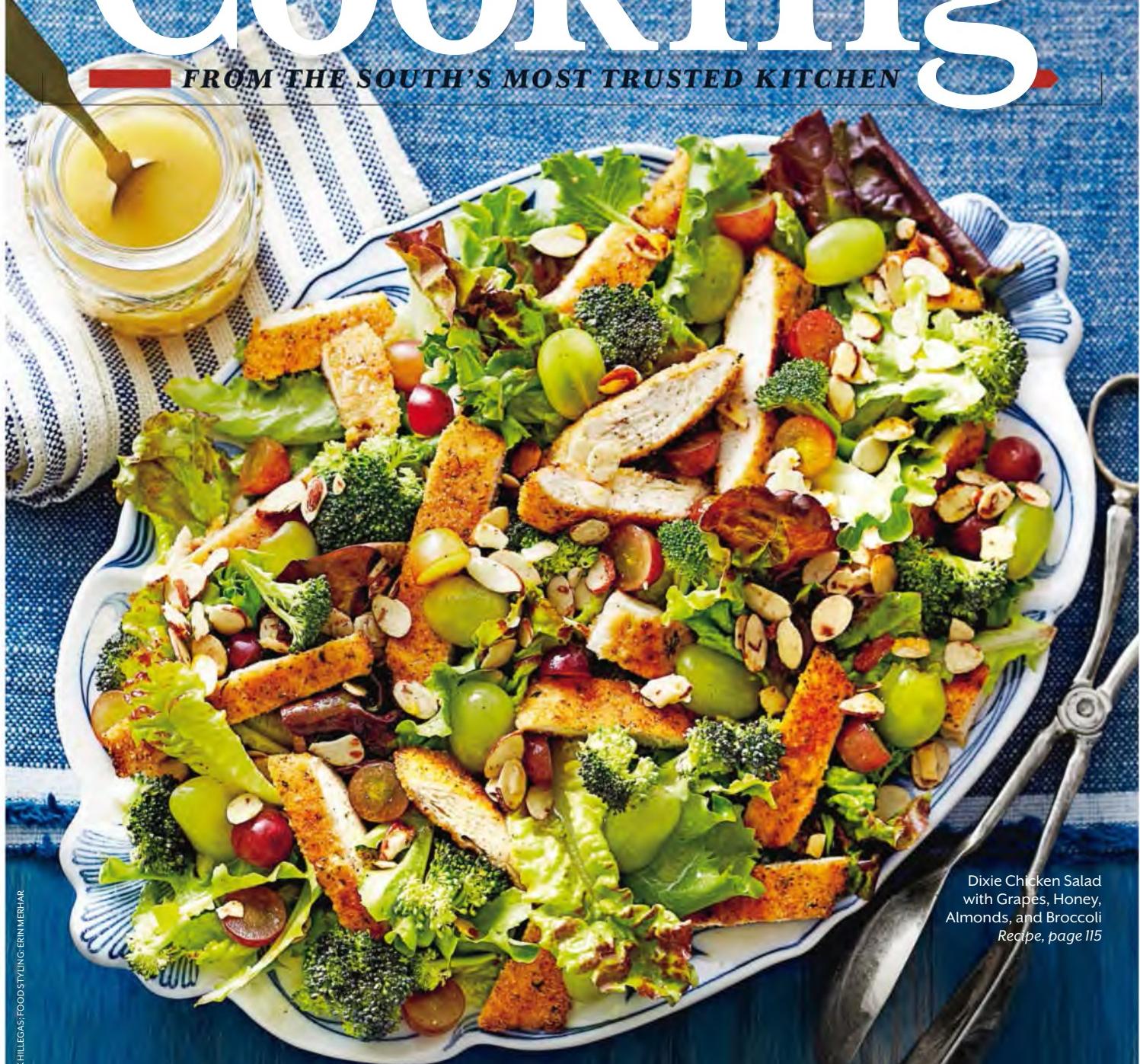
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Southern Cooking

FROM THE SOUTH'S MOST TRUSTED KITCHEN



Dixie Chicken Salad
with Grapes, Honey,
Almonds, and Broccoli
Recipe, page 115

DINNER IN 20 MINUTES FLAT

10 SOUTHERN SPINS TO HELP YOU ON THE BUSIEST BACK-TO-SCHOOL EVENINGS

PROP STYLING: HEATHER CHADDUCK HILLEGAAS; FOOD STYLING: ERIN MERHAR

SPEEDY HOMEMADE MAC AND CHEESE

Undercook the pasta by 1 minute. It will continue to cook in the creamy sauce while the crumb topping toasts under the broiler.

1/4 cup plus 1 1/2 tsp. kosher salt, divided
1 qt. milk
6 Tbsp. butter, cut into pieces
6 Tbsp. all-purpose flour
1 lb. pasta (such as penne, cavatappi, or rotini)
1 (8-oz.) package shredded extra-sharp Cheddar cheese
1 (8-oz.) package shredded Monterey Jack cheese
1 tsp. hot sauce (such as Tabasco)
1/2 tsp. freshly ground black pepper
1 1/2 cups panko (Japanese breadcrumbs)
2 tsp. olive oil

1. Preheat broiler with oven rack 8 to 9 inches from heat.

2. Bring 1/4 cup salt and 4 qt. water to a boil in a large covered Dutch oven over high heat.

3. Meanwhile, microwave milk in a microwave-safe 1-qt. glass measuring cup covered with plastic wrap at HIGH 3 minutes.

While milk is heating, melt butter in a 12-inch cast-iron skillet over medium heat. Reduce heat to medium-low; add flour, and cook, whisking constantly, 2 minutes. Gradually whisk in hot milk. Increase heat to medium-high, and bring to a low boil, whisking often.

4. Add pasta to boiling water, and cook 8 minutes.

5. Meanwhile, continue to cook sauce, whisking often, 6 minutes. Remove from heat; whisk in cheeses, hot sauce, 1 1/2 tsp. salt, and 1/2 tsp. pepper. Cover.

6. Stir together panko and olive oil.

7. Drain pasta, and fold into cheese sauce. Sprinkle with panko mixture.

8. Broil 1 to 2 minutes or until breadcrumbs are golden brown. Serve immediately.

MAKES 6 to 8 servings.
HANDS-ON 20 min.; **TOTAL** 20 min.

Southern Pimiento Mac and Cheese

Substitute **extra-sharp Cheddar cheese** for Monterey Jack cheese. Prepare recipe as directed through Step 5, whisking 2 Tbsp. fresh **lemon juice**, 1 Tbsp. **Worcestershire sauce**, and 1/2 cup grated sweet **onion** into sauce along with cheese. Proceed with recipe as directed, stirring 2 (7-oz.) jars **diced pimiento**, drained, and 2 (2.52-oz.) packages **fully cooked bacon**, diced, into pasta mixture just before topping with panko. Sprinkle with 2 Tbsp. chopped **fresh chives** before serving.



Barbecue Mac and Cheese

Substitute **Gouda cheese** for Monterey Jack cheese and crumbled savory **cornbread** for panko. Prepare recipe as directed through Step 5, stirring 1 lb. **pulled pork barbecue** (without sauce) into pasta mixture after adding cheese. Sprinkle 1/2 cup chopped **green onions** over cornbread mixture before broiling, and drizzle with 1/2 cup bottled **barbecue sauce** after broiling.

Mexican Mac and Cheese

Substitute **pepper Jack cheese** for Monterey Jack cheese and crushed **tortilla chips** for panko. Prepare recipe as directed through Step 4. While pasta cooks, sauté 1 lb. Mexican **chorizo** in 1 Tbsp. hot **olive oil** in a large skillet over medium-high heat 4 to 5 minutes or until crumbled and cooked. Proceed with recipe, folding chorizo and 2 cups **cherry tomatoes**, halved, into cheese sauce along with pasta in Step 7.



MUSHROOM STROGANOFF

Smoked paprika adds depth to this meatless dish.

- 1 (8-oz.) package egg noodles
- 1 Tbsp. olive oil
- 2 Tbsp. butter, divided
- 2 (8-oz.) packages sliced cremini mushrooms

- 2 garlic cloves, minced
- 2 fresh thyme sprigs
- 1 1/2 tsp. smoked paprika
- 1 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper
- 2 Tbsp. all-purpose flour
- 1 1/2 cups chicken broth
- 1 cup sour cream
- 1 Tbsp. chopped fresh flat-leaf parsley

1. Cook egg noodles according to package directions. Remove from heat, and cover to keep warm.

2. Heat olive oil and 1 Tbsp. butter in a large skillet over medium-high heat. Add mushrooms, and cook 5 minutes. Stir in garlic and next 4 ingredients, and cook, stirring occasionally, 3 minutes or until

mushrooms are slightly browned.

3. Add flour and remaining butter, and cook, stirring constantly, 2 minutes. Whisk in broth, and bring to boil, whisking constantly; boil, whisking constantly, 5 minutes. Remove from heat. Stir in sour cream and parsley, and serve over noodles.

MAKES 4 servings. **HANDS-ON** 20 min., **TOTAL** 20 min.



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CHICKEN-AND-BLACK BEAN CHIMICHANGAS

Upgrade your burritos by crisping them in a skillet.

- 1 lb. shredded deli-roasted chicken
- 1 (15-oz.) can black beans, drained and rinsed
- 1 (4-oz.) can mild chopped green chiles
- 1/4 cup salsa verde
- 1/2 tsp. kosher salt
- 1/4 tsp. freshly ground black pepper
- 1/4 cup chopped fresh cilantro
- 4 (10-inch) flour tortillas
- 1 cup (4 oz.) shredded Monterey Jack cheese
- 1/3 cup canola oil

Toppings: guacamole, sour cream, chopped tomatoes

1. Stir together first 7 ingredients in a large bowl. Divide chicken mixture among tortillas, placing mixture just below center of each tortilla. Sprinkle with cheese. Fold sides of tortilla over filling, and roll up.

2. Fry chimichangas, in 2 batches, in hot oil in a large skillet over medium-high heat 3 to 4 minutes on each side or until browned and crispy. Drain on paper towels. Serve with desired toppings.

MAKES 4 servings. **HANDS-ON** 20 min., **TOTAL** 20 min.



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SKILLET STEAK AND WILTED KALE

Sprinkle this restaurant-style steak salad with crumbled blue cheese for even more flavor.

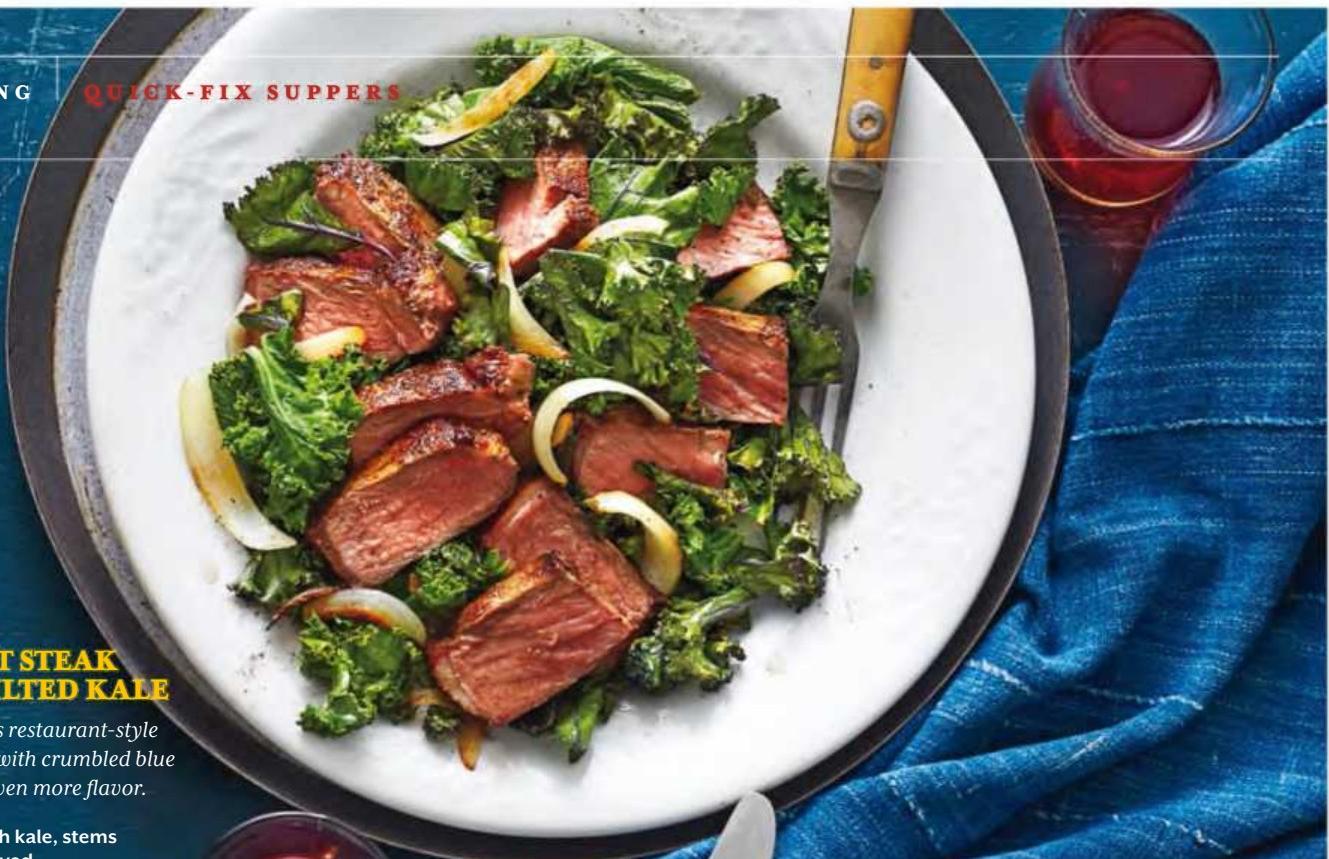
- 1 bunch kale, stems removed
- 2 (3/4-inch-thick) beef strip steaks
- 1 tsp. kosher salt
- 1/2 tsp. ground black pepper
- 1 Tbsp. olive oil
- 2 Tbsp. butter
- 1 large sweet onion, such as Vidalia, thinly sliced
- 1 Tbsp. red wine vinegar
- 1 tsp. honey

1. Preheat oven to 425°. Chop kale. Sprinkle steaks with salt and pepper. Cook steaks in hot oil in a large skillet over medium-high heat 3 minutes on each side. Place on a wire rack in a jelly-roll pan, and bake 6 minutes.

2. Meanwhile, wipe skillet clean, and melt butter over medium-high heat. Add onion, and sauté 5 minutes or until tender.

3. Remove steaks from oven, and loosely cover with foil to keep warm. Add kale to onion mixture, and cook, stirring constantly, 5 minutes or until kale is wilted. Stir in vinegar and honey; season with salt and pepper. Serve with sliced steak.

MAKES 4 servings. **HANDS-ON** 20 min., **TOTAL** 20 min.



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MAKES ABOUT 2 CUPS
HANDS-ON TIME: 15 MIN.
TOTAL TIME: 15 MIN.

Texture tip: using both finely and coarsely shredded cheese provides a variety of textures and makes for a better sandwich bite.

6 oz. extra-sharp orange cheddar cheese
6 oz. sharp white cheddar cheese
 $\frac{1}{2}$ cup mayonnaise
1 (4-oz.) jar diced Dromedary® Pimientos, drained and rinsed
2 green onions, minced
2 teaspoons Dijon mustard
 $\frac{1}{2}$ teaspoon Worcestershire sauce
 $\frac{1}{8}$ teaspoon ground red pepper
 $\frac{1}{8}$ teaspoon freshly ground black pepper
Crackers or fresh cut vegetables

Grate orange cheddar using the large holes of a box grater; grate white cheddar using the small holes of box grater. Stir together mayonnaise and next 6 ingredients. Stir in both cheeses until well blended. Serve immediately, or cover and chill up to 3 days. Serve with crackers or fresh cut vegetables.



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THE ULTIMATE GRILLED CHEESE

Use mayonnaise instead of butter for added flavor and to keep the bread from burning.

- 1/4 cup mayonnaise
- 8 Italian bread slices
- 8 American cheese slices

1. Spread 1 1/2 tsp. mayonnaise on 1 side of each bread slice.
2. Heat a large nonstick skillet over medium heat. Place 2 bread slices, mayonnaise side down, in skillet; top each with 2 cheese slices and 1 bread slice, mayonnaise side up. Cook 3 minutes on each side or until golden brown. Repeat with remaining bread slices and cheese.

MAKES 4 sandwiches. **HANDS-ON** 15 min., **TOTAL** 15 min.

TOMATO-AND-RED PEPPER SOUP

Red pepper adds a tangy zest to this classic crowd-pleaser.

- 1 (28-oz.) can whole tomatoes
- 1 (12-oz.) jar roasted red peppers, drained
- 1/4 cup half-and-half
- 1 1/2 tsp. kosher salt
- 1 tsp. sugar
- 1/2 tsp. freshly ground black pepper
- 2 garlic cloves

Process all ingredients and 1/4 cup water in a food processor until smooth, stopping to scrape down sides as needed. Transfer mixture to a medium-size saucepan, and cook over medium-high heat, stirring often, 8 minutes or until hot. Serve immediately.

MAKES 4 to 6 servings. **HANDS-ON** 15 min., **TOTAL** 15 min.

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DIXIE CHICKEN SALAD WITH GRAPES, HONEY, ALMONDS, AND BROCCOLI

- 2** large eggs, lightly beaten
- 6** (4-oz.) chicken cutlets, $\frac{1}{4}$ to $\frac{1}{2}$ inch thick
- 1½** cups seasoned breadcrumbs
- ½** cup apple cider vinegar
- 2** Tbsp. honey
- 1** Tbsp. Dijon mustard
- ½** tsp. kosher salt
- ¼** tsp. freshly ground black pepper
- ½** cup olive oil
- 1** (5-oz.) package spring lettuce mix
- 3** cups broccoli florets
- ½** cup halved seedless red grapes
- ½** cup halved seedless green grapes
- ½** cup sliced honey-roasted almonds

1. Preheat oven to 425°. Whisk together eggs and 3 Tbsp. water in a small bowl. Dip chicken in egg mixture, and dredge in breadcrumbs, pressing firmly to adhere. Place on an aluminum foil-lined baking sheet. Bake 15 minutes or until chicken is brown and done.

2. Meanwhile, whisk together vinegar, honey, Dijon mustard, salt, pepper, and olive oil. Toss together lettuce, broccoli, red grapes, and green grapes; season with salt and pepper. Top with chicken and sliced almonds; serve with vinaigrette.

MAKES 4 to 6 servings. **HANDS-ON** 20 min., **TOTAL** 20 min.

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THE SL TEST KITCHEN ACADEMY

ROBBY MELVIN, DIRECTOR OF THE SOUTH'S MOST TRUSTED KITCHEN, SHARES

FIVE TIME-SAVING TOOLS



In the South, fixing homemade meals is how we show we care. But homemade doesn't have to mean long, tedious prep work. Use these five time-saving tools and you'll get dinner on the table faster without sacrificing from-scratch flavor.

SCAN ROBBY'S IMAGE above using the Digimarc app to see more tips: southernliving.com/timesaver.

1 MICROPLANE ZESTER/GRATER

GRATER "Grate garlic cloves or fresh ginger for fast flavor without the mincing." \$14.95; surlatable.com

2 CITRUS JUICER

"Place citrus, cut-side down, in the bowl of this juicer, and squeeze for more juice—and no seeds." \$14.95; surlatable.com

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4 FOOD CHOPPER/PROCESSOR

"This machine not only slices and dices but also shreds cheese and whips up piecrusts." Models and prices vary; target.com

5 PRECUT VEGGIES

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COOKING

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Better Than Takeout

This zesty stir-fry offers restaurant-style flavor for a fraction of the calories



SMOKY PORK STIR-FRY

Smoked paprika and dark sesame oil give this stir-fry rich flavor. Serve over precooked brown rice or soba noodles.

- 2 tsp. canola oil
- 10 oz. pork tenderloin, trimmed and cut into bite-size pieces
- 1/2 tsp. smoked paprika
- 1/4 tsp. kosher salt
- 2 tsp. dark sesame oil
- 1 1/2 cups thinly sliced orange bell pepper (1 medium)
- 1 cup fresh snow peas
- 1 Tbsp. minced peeled fresh ginger
- 1 garlic clove, minced
- 3 Tbsp. rice vinegar
- 1 Tbsp. reduced-sodium soy sauce
- 2 tsp. sugar
- 1 tsp. Asian chili-garlic sauce
- 3 cups tricolor coleslaw
- 3 green onions, thinly sliced

1. Heat a large skillet over high heat. Add canola oil; swirl to coat. Sprinkle pork with paprika and salt. Add pork to skillet; sauté 3 minutes or until browned. Remove pork from pan.

2. Return pan to medium-high heat. Add sesame oil; swirl to coat. Add bell pepper, peas, ginger, and garlic; stir-fry 3 minutes or until vegetables are crisp-tender, stirring often. Whisk together vinegar, soy sauce, sugar, and chili-garlic sauce in a bowl. Add pork and soy sauce mixture to pan; cook 1 minute. Stir in coleslaw; cook 1 minute or until slightly wilted. Remove pan from heat; sprinkle with chopped green onions.

MAKES 4 servings (serving size: about 1 cup).
HANDS-ON 25 min., **TOTAL** 25 min. 

NUTRITIONAL INFORMATION (per serving)

CALORIES: 165; FAT: 6.4g
(SATURATED FAT: 1g); PROTEIN: 17g;
FIBER: 3g; CARBOHYDRATES: 10g;
SODIUM: 323mg

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CLASSIC PIMENTO CHEESE

TEXTURE IS KEY

Coarse, freshly
grated cheese
works best, so get
out your box grater.

MAYO MATTERS

High-quality,
thick mayonnaise,
such as Duke's, is
a must.

**PEPPER POINTS**

Jarred chopped
pimiento provides
classic flavor, but
the smoky sweet-
ness of diced
roasted red pepper
works too.

WHETHER SPELLED pimiento or pimento and pronounced *puh-minner*, *puh-minnah*, or just *minner*, homemade pimiento cheese gives all cooks a shot at greatness. No other iconic Southern food is as easy to perfect at home.

The undisputed core ingredients—cheese, mayonnaise, and pimientos—are easy to find. Beyond those basics, however, everything is up for debate, especially additional ingredients and texture. People are particular about their pimiento cheese.

Publicly, we Southerners support all pimiento cheese. Privately, we prefer the way it's made at our house, or was made by a favorite aunt or the sweet lady who runs that little cinder block store on the way to the beach. That's one of the charms of pimiento cheese: It's feasible. Each of us easily can make a version that lives up to our expectations and recollections.

Southerners kept their love of pimiento cheese hidden in plain sight for decades, but it recently soared in popularity as people around the country tried a bite and jumped on the bandwagon. Pimiento cheese is a powerful Southern culinary ambassador. In the last few years, it has inspired a documentary, recipe contests, an explosion of small-batch purveyors, and at least one masters' thesis (at UNC-Chapel Hill).

There's also the annual hoopla over the legendary pimiento cheese sandwich served at the Masters Tournament in Augusta, Georgia. Few golfers will don the champion's Green Jacket, but for \$1.50, even a duffer can peel open a green sandwich wrapper. When that guarded recipe was altered a couple of years ago, you'd have thought someone had mowed down every azalea in Augusta. People don't like it when you mess with their pimiento cheese.

The simple concoction is special, but not reserved for special occasions. It is the food of everyday folks, the stuff of everyday life. It's not possible to make pimiento cheese highfalutin.

Good pimiento cheese comes together in minutes, keeps for days, and stays on our minds for years.

CLASSIC PIMENTO CHEESE

- | | |
|---|---|
| $\frac{1}{3}$ cup mayonnaise
3 Tbsp. cream cheese, at room temperature
2 tsp. Worcestershire sauce
2 tsp. fresh lemon juice or apple cider vinegar
1 1/2 tsp. dried mustard
1 1/2 tsp. hot sauce
1 tsp. sugar | 1/2 tsp. kosher salt
1/4 tsp. freshly ground black pepper
2 Tbsp. finely grated onion
1 (12-oz.) jar diced pimiento
8 oz. coarsely shredded extra-sharp white Cheddar cheese
8 oz. coarsely shredded sharp yellow Cheddar cheese |
|---|---|

Stir together first 9 ingredients in a medium bowl until smooth. Stir in onion. Fold in pimiento and cheeses. Cover and chill 8 to 12 hours. Let stand at room temperature 30 minutes, and stir well before serving.

MAKES 3 1/2 cups. **HANDS-ON** 20 min.; **TOTAL** 8 hours, 50 min.

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4 QUEEN CHARLOTTE'S With extra-sharp white Cheddar, cream cheese, and pepper Jack, there's a reason it's called "royale." \$6.99 for 10 oz. qccheese.com

**SECRET SAUCE**

Find our Apple Brandy-Caramel Sauce recipe on page 101.

The No-Peel Apple Cake

This stunning dessert looks elaborate but requires just 20 minutes of hands-on prep

CARAMEL APPLE CAKE

CAKE

- 1 1/3 cups firmly packed light brown sugar
- 3/4 cup butter, softened
- 3 large eggs
- 1 tsp. vanilla extract
- 2 cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. table salt
- 1 tsp. ground cinnamon
- 1/2 tsp. baking soda
- 3/4 cup buttermilk
- Shortening

APPLES

- 2 lb. McIntosh apples (about 6 apples, 6 to 7 oz. each)

1/2 cup firmly packed light brown sugar

1 tsp. cornstarch

1/4 tsp. ground cinnamon

Pinch of table salt

2 Tbsp. butter

ADDITIONAL INGREDIENT

Apple Brandy-Caramel Sauce (recipe, page 101)

1. Prepare Cake: Preheat oven to 350°. Beat first 2 ingredients at medium speed with a heavy-duty electric stand mixer until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition; stir in vanilla.

2. Whisk together flour and next

4 ingredients in a medium bowl. Add flour mixture to sugar mixture alternately with buttermilk, beginning and ending with flour mixture. Beat just until blended after each addition. Spread batter in a greased (with shortening) and floured 9- x 2-inch round cake pan.

3. Bake at 350° for 50 minutes or until a wooden pick inserted in center comes out clean, shielding with aluminum foil after 35 to 40 minutes to prevent excessive browning, if necessary. Cool in pan on a wire rack 10 minutes. Remove from pan, and cool completely

(about 1 hour).

4. Meanwhile, prepare Apples. Cut apples into 1/2-inch-thick wedges. Toss together apples, 1/2 cup brown sugar, and next 3 ingredients. Melt 2 Tbsp. butter in a large skillet over medium-high heat; add apple mixture, and sauté 5 to 6 minutes or until crisp-tender and golden. Cool completely (about 30 minutes).

5. Arrange sautéed apples over cooled cake, and drizzle with desired amount of warm Apple Brandy-Caramel Sauce; serve with remaining sauce.

MAKES 8 to 10 servings. **HANDS-ON** 20 min.; **TOTAL** 2 hours, 20 min.



THE ART OF
MAC & CHEESE

The Abominable Biscuit

It's hard to be a morning person over congealed gravy and hockey puck eggs

I am not sure when I became a grouchy old man, a crotchety relic. I just know I am.

If you ask me how I am doing, I will respond, "Fine...but it's early."

It may not be my fault, completely. Part of it is age. I used to go in the drugstore and buy a Hershey's bar and a yo-yo. Now, I go in the drugstore and buy drugs. You are unlikely to skip down the sidewalk clutching a three-month supply of metformin and a quart bottle of amlodipine. And reading glasses. I am always losing my reading glasses.

The rest of it we will blame on the hotel breakfast buffet, the nightmarish 21st-century phenomenon dishonestly referred to as a "hot bar." I think that is where I turned the corner from optimist and went stumbling off down the path to miserable old geezer. I believe, somewhere between the desiccated bacon and scrambled eggs so awful there is no known word, I just lost hope.

Maybe it would be easier if I were not a Southerner, who grew up on breakfasts that made waking up a joy. There were soft scrambled eggs with crumbled sausage, thick slab bacon, soft biscuits, milk gravy, sliced tomatoes, fresh cantaloupe. My mother, my aunts, even my uncles made it an art. In lean times, they turned fried bologna and biscuits with water gravy into a delicacy.

But that is a million miles from the canned heat of an expense-account hotel.

I travel a bit. My people, who have no interest in leaving northern Calhoun County unless it slides into a sinkhole, do not believe that is glamorous. They have traveled enough to know that, beyond the county line, pork sausage links are slowly petrifying inside a stainless steel coffin under a chemical fire.

Still, I love to meet the people who read my work. I bear the sadist airlines. I man up to the 5:30 a.m. talk shows. I once

followed a dog that barked Christmas carols. I followed the guy who lost over 200 pounds eating SUBWAY sandwiches. Think about it.

But when I retire, it will be because I cannot stare down one more watery vat of unseasoned grits, one more begrimed hotel toaster. If I wanted to make my own toast, I'd stay at home, not stand here in line with America's future business leaders, a still-half-drunk wedding party, and an entire family reunion to use a toaster that shorted out in 1983.

Worst of all, though, is the abomination of the hotel biscuit. There is not enough congealing gravy in this world to cover the nastiness of a crunchy biscuit.

Fancy restaurants are no haven. At a four-star hotel, I had scrambled eggs that could have been used as packing material. At a bed-and-breakfast, I asked for bacon and eggs and got a strip of blackened bacon and a hockey-puck egg...and nothing else. This, in the South.

I guess we get what we settle for. I am always told I can order off the menu. The last time I did, they scooped it out of the buffet. I made my disgusted old man's face at them, but they are young and immune.

At least, soon, I can get the disgruntled, embittered old geezer discount.



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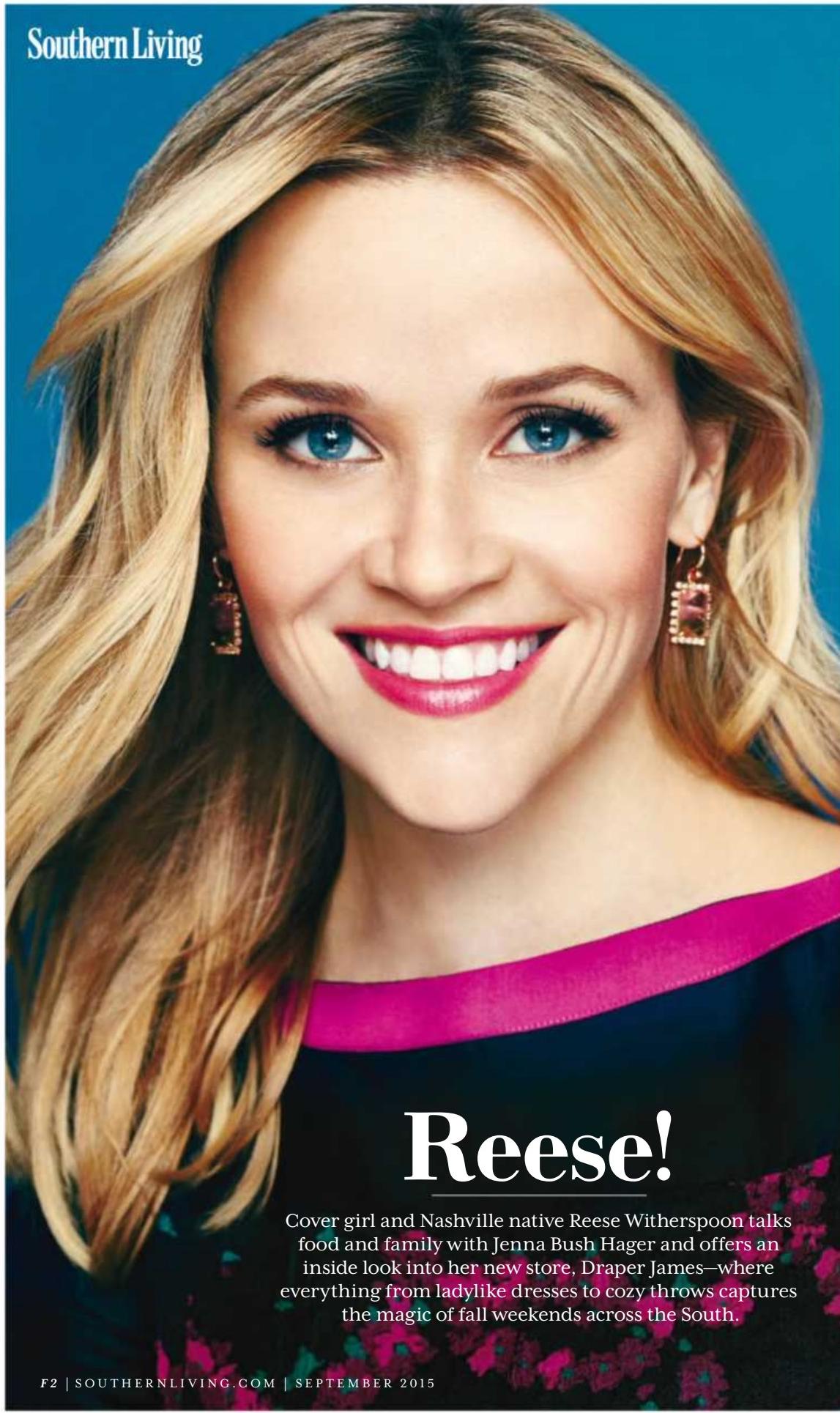


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Reese!

Cover girl and Nashville native Reese Witherspoon talks food and family with Jenna Bush Hager and offers an inside look into her new store, Draper James—where everything from ladylike dresses to cozy throws captures the magic of fall weekends across the South.

FALL STYLE

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4 GENERATIONS OF HOMECOMING QUEENS

This Florida family has been racking up crowns since 1945.

See why.

F8

MY MOM, THE BEAUTY ICON

Readers share the style secrets of their queen mums.

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HAIR THAT HOLDS

Five college football cheerleaders name their hair care MVPs.

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NAILS WITH SPIRIT

From Ole Miss red to Carolina blue, we found the perfect polish for 25 teams.

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THE WOMEN WHO MAKE GAME DAY HAPPEN

Meet the fearless pros who have key roles on and off the field.

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SHOES THAT GO THE DISTANCE

These five new styles are both comfy and cute.

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WINNING GAME DAY LOOKS

Score style points by layering: These outfits will carry you through the season.

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REESE ON THE SECRETS OF SOUTHERN STYLE

The Nashville native returns home to open her Southern retailer, Draper James, and shares the family ties that inspired it.

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4 Generations of Homecoming Queens

This Green Cove Springs, Florida, family has been racking up crowns since 1945. What's their secret?

G

RACE CARLISLE IS A REAL LADY.

She never misses her weekly hair appointment and always dresses for dinner—even when dinner's at home. For Carlisle, it's not a question of vanity but of personal pride. "I'm 88 years old now, and I still want to look the best I can every day," she says. "You never know when someone is going to stop by." Growing up, Carlisle didn't follow the

latest fashions ("We didn't have money for that," she says) or worry about makeup ("I didn't even put on lipstick until I was 35"), but she was always put together. "It's something I was born with," she explains. In her Green Cove Springs, Florida, job working for the clerk of court, which she did for 32 years, she dressed in suits ("as a lady should").

But Carlisle and the rest of the women in her family know appearance isn't everything. Her daughter, daughter-in-law, two granddaughters, and great-granddaughter have all been crowned Clay High School homecoming queens. The women are proud of their titles, but they've never let it go to their heads. Part of what makes them beautiful is that they're not preoccupied by their looks. During high school, each of the queens in the family was at the top of her class academically and active in sports. "The whole school votes for the queen, so it is nice to know your peers respect you, but it's not something we focus on," explains Carlisle. "Real beauty is not about being pretty; it's about a woman's personality and what's in her heart. If she is graceful and loving on the inside, she has a glow that shines through."

Four generations in this family have been named homecoming queen at Clay High School in Green Cove Springs, Florida. From left: Grace Carlisle wears a **Preston & York leather-trim jacket**; Tracie McRae wears a **Catherine Catherine Malandrino wrap dress**; Joan Beseler wears a crisp **Antonio Melani shirt, Eliza J skirt**, and **Barse necklace**; and Mackenzie McRae wears a **Belle Badgley Mischka dress** and **Michael Kors bracelet**. All are available at Dillard's stores and online at dillards.com.





Joan, 1966

Mackenzie, 2014

Tracie, 1987

My Mom, the Beauty Icon

This month, we celebrate the style secrets of former homecoming queens

"A good brush is a must to keep thick hair like ours smooth." **Spornette Luxury Cushion**, \$24; [birchbox.com](#)



"My mom loves this perfume because it's soft, feminine, and not overpowering. I wore it on my wedding day." **Coco Mademoiselle Eau de Parfum Spray**, \$122 for 3.4 oz.; [chanel.com](#)



"When it comes to getting a soft, flushed look, she says applying blush under natural light is key." **Clarins Multi-Blush Cream Blush**, \$30; [clarinsusa.com](#)

MARIA MILLER SPARROW

Crowned in 1970 when she was a senior at Mount Holly High School in Mount Holly, North Carolina

SUBMITTED BY DAUGHTER
KATIE SPARROW HEDRICK

“

There are two things my mother says never go out of style:

inner beauty and the color red. When I was younger, I remember thinking that she must have slept in red lipstick because she always wore the perfect shade of crimson. Now that I'm older, we catch up over frequent mani-pedis—always opting for red polish, of course."



"Elizabeth Arden's Bold Red has been my mom's signature lipstick for as long as I can remember."

Beautiful Color Moisturizing

Matte Lipstick, \$25; [elizabetharden.com](#)



"Her impossibly ageless skin is a testimony to her diligent regimen. She taught me never to go to bed without washing my face." **Original Formula Facial Cleansing Bar**, \$2.49; [neutrogena.com](#)



"Lancôme's foundation covers imperfections but is not heavy. My mom's makeup always looks as fresh at the end of the night as it does in the morning."

Teint Idole Ultra 24H, \$45.50; [lancome-usa.com](#)



SEEING CHANGES AROUND YOUR EYES? SEE 5 ANTI-AGING ACTIONS AT ONCE.

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Julianne Moore

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- 2 REDUCES THE APPEARANCE OF PUFFINESS
- 3 HELPS REDUCE UNDER-EYE BAGS
- 4 MINIMIZES THE APPEARANCE OF CROW'S FEET
- 5 SMOOTHES THE LOOK OF CREPINESS



"While my mother is too modest to see her likeness to Elizabeth Taylor, she does love the star's perfume, White Diamonds." **White Diamonds** Elizabeth Taylor Eau de Toilette, \$52 for 1.7 oz.; belk.com



"She always has a jar of Noxzema around to use for everything from treating burns to washing her face." **Noxzema** Classic Clean Original Deep Cleansing Cream, \$1.97 for 2 oz.; walmart.com



"My mom swears by Merle Norman, particularly for blush. Their pink hues work well with her olive complexion." **Blush Rouge**, \$8; merlenorman.com

GLORIA GONZALEZ POLO

Crowned in 1951 as a freshman at the University of Tampa in Florida

SUBMITTED BY DAUGHTER
TISSI POLO

“

My mother is like a Spanish Elizabeth Taylor:

elegant stance, amazing eyes, and always in heels. While she's a classic beauty, she's not afraid to play with her look—particularly when it comes to hair. We took a cruise in the seventies, and she had an entire suitcase just for her wig collection; my favorite was a sleek, shoulder-length flip. Because of her, I never underestimate the value of being put together. She says you don't get a second chance to make a first impression."



"Sleep has always been a priority, but even after eight hours of rest, under-eye circles and puffiness can still be problems."

Patchology FlashPatch Eye Gels, \$50 for jar of 30 patches; neimanmarcus.com



"She has beautiful hazel-green eyes, which she accentuates with groomed brows." **Perfectly Defined Long-Wear Brow Pencil** in Taupe, \$42; bobbibrown.com



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TAME CURLS "This berry-scented mousse is my all-time-favorite product. A quarter-size dollop gives curls lasting bounce without the crunch." **Herbal Essences Totally Twisted Mousse**, \$2.99; drugstore.com
—**Kerri Reid**, Georgia Tech sophomore

FIGHT FRIZZ "I brush in a few sprays of this nongreasy oil and I'm out the door with all-day shiny strands." **Triple Nutrition Miracle Dry Oil for Hair, Body & Face**, \$5.99; garnierusa.com
—**Jordan Jones**, University of Florida senior

GO BIG "Teasing is key to get Texas-size volume. This gives my tease the same boost as hair spray without the stickiness." **Big Sexy Hair Powder Play**, \$16.95; ulta.com
—**Autumn Wagman**, University of Texas junior

CALM FLYAWAYS "For smooth volume, I let this lotion soak in while my hair air-dries until just damp and then blow-dry." **Marc Anthony Instantly Thick Hair Thickening Cream**, \$7.99; riteaid.com
—**Rachel Barke**, University of Alabama sophomore

HAIR THAT HOLDS

They tumble, hurdle, and jump for hours—and still look like a million bucks. Five cheerleaders from major teams share their hair care MVPs

TACKLE TANGLES "Hair gets knotty on the field. A good leave-in conditioner smooths my hair without weighing it down. This one also works double duty as a shine booster." **Aussie Hair Insurance Leave-In Conditioner**, \$3.25; amazon.com
—**Kristen Furr**, Ole Miss junior



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1
AUBURN AND VIRGINIA TECH
Marc Jacobs, Snap!
Mandarin Orange,
\$18; sephora.com

2
BAYLOR
Nails Inc., Bruton
Mews, \$14;
nordstrom.com

3
TEXAS
Butter LONDON,
Brick Lane, \$15;
nordstrom.com

4
VANDERBILT
L'Oréal, Because
You're Worth It,
\$5.99; drugstore.com

5
**ALABAMA, ARKANSAS,
AND OKLAHOMA**
Maybelline, Paint
the Town, \$3.99;
walgreens.com

6
FLORIDA
China Glaze,
Frostbite, \$6.99;
sallybeauty.com

7
NORTH CAROLINA
Essie, Bikini So
Teeny, \$8.50;
riteaid.com

8
OLE MISS
Maybelline, Keep
Up the Flame, \$3.99;
walgreens.com

9
CLEMSON AND LSU
Ella+Mila, Date
Night, \$10.50;
ellamila.com

10
**VIRGINIA AND
WEST VIRGINIA**
AILA, My 2 Jeffs,
\$17; loveaila.com

11
KENTUCKY AND DUKE
Rimmel, Barmy
Blue, \$2.31;
walmart.com

12
**GEORGIA TECH
AND MIZZOU**
Formula X,
Ambitious, \$12.50;
sephora.com

13
SOUTH CAROLINA
OPI, Chick Flick
Cherry, \$9.49;
target.com

14
TENNESSEE
Sally Hansen,
Sun Kissed, \$3.19;
cvs.com

15
**FLORIDA STATE,
MISSISSIPPI STATE,
AND TEXAS A&M**
Revlon, Vixen,
\$3.97; walmart.com

16
GEORGIA
Whim, Ripe from
the Tree, \$10;
ulta.com

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THE WOMEN WHO MAKE GAME DAY HAPPEN

Meet four key power players behind Saturdays down South



Lace Gown, carmenmarcuvalo.com;
Silk Feather Scarf, bindyany.com;
Athena Earrings, deepagurnani.com;
Tassel Belt, serenaandlily.com

MARIANNE HUDSON

AUBURN, ALABAMA

AUBURN UNIVERSITY ASSISTANT DIRECTOR OF EDUCATION AND RAPTOR TRAINING

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BEHIND-THE-SCENES:

"We train on the field for an hour every day June through December. The eagle doesn't respond to my affections or praise; he is conditioned to come to me for food. On game day, we're doing the same dance—except 87,000 of our friends are watching."

POWER PLAY: "If I'm feeling drained, I focus on the bird—the way he's designed, his features. I feed off his energy and power, and I get mine right back."

X FACTOR: "You have to be fearless. Eagles' talons are meant to kill prey as big as young elk. I wear a glove, but I can still feel the immense pressure of his grip, which changes with his mood."

SECRET WEAPON: "The birds get exercise by chasing me, so I run around outside a lot. Olay has a moisturizer with SPF 15 that doesn't sting my eyes when I get sweaty."



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Jumpsuit, william
bradleycollection.com;
Tux Jacket, jamytar.com;
Drop Earrings, suzanna
dai.com; **Tassel Belt**,
serenaandlily.com;
Bootie, sergirossi.com

KELLI MASTERS

OKLAHOMA CITY, OKLAHOMA

SPORTS AGENT

SHE'S JERRY MAGUIRE-MEETS-MANAGER FOR PRO PLAYERS

BEHIND-THE-SCENES:

"It's a 24-7 job—everything from negotiating contracts to helping clients buy their first houses. I've had players call me at 3 a.m. because they need somebody to pray with."

PASSION PROJECT: "I started the CORE Foundation (Commitment, Originality, Responsibility and Endurance) to teach athletes to live purposeful lives off the field. They are role models, so let's empower them to do great things."

HOME BASE: "The University of Oklahoma puts out amazing talent every year. I'm in the heart of Big 12 country, and not far from the SEC. What could be better?"

X FACTOR: "Being a woman has more positives than negatives. I stick out like a sore thumb among all the male scouts and analysts, but people remember me. Players don't care if you are a man or a woman; they just want the best."

SECRET WEAPON: "You don't have to compromise your femininity to run with the boys. I wear makeup and heels and still feel respected."

MARIA TAYLOR

CHARLOTTE, NORTH CAROLINA
SEC NETWORK REPORTER
HER COVERAGE OF THE BIGGEST SEC GAMES REACHES 70 MILLION HOMES

BEHIND-THE-SCENES:

"People think we just show up and talk sports, but there is so much more involved. I have to know the teams' stories, interview coaches, learn about players' lives, go to practices. We don't want all the coverage to be about what you see on the field."

X FACTOR: "You must have an overwhelming sense of drive to do this job. Every day I go in to work pushing myself to be better than before."

PEP SQUAD: "Mentoring young girls and talking with other women who do what I do keeps me inspired. We are all rooting for each other."

PASSION PROJECT: "My colleague Corinne Milien and I started The Winning Edge Leadership Academy to help women and minorities get jobs in sports. Our hope is that one day we won't have to talk about how unique it is to be a woman in this field."

SECRET WEAPON: "I like to keep makeup simple on the road and swear by MAC Lip Pencil in Currant—because liner lasts longer than lipstick—and Bobbi Brown lip gloss, which is moisturizing but not sticky."



Midnight Nadia Gown,
shoshanna.com;
Day Essentials Gold
Bangle, aerin.com

RACHEL SHARPE

COLUMBIA, SOUTH CAROLINA

UNIVERSITY OF SOUTH
CAROLINA ASSISTANT
ATHLETIC TRAINER

SHE'S RESPONSIBLE FOR PLAYERS'
PHYSICAL AND MENTAL HEALTH

BEHIND-THE-SCENES:

"These athletes work so hard to recover from injuries, and it is incredible to help them do what they love again. One of my proudest moments was when Marcus Lattimore scored his first touchdown after rehab from a torn ACL."

POWER PLAY: "If I'm having a tough day, I'll go to the top of the stadium to my favorite spot by the press box. You can see the city and field from up there. It gives me a top-of-the-world feeling."

X FACTOR: "At first I didn't want to do anything that would separate me as a woman. Heaven forbid I cry on the job; I didn't want people to say, 'See, this is why we don't hire women.' Now I realize I bring something completely different to the table."

SECRET WEAPON: "After big workouts or games when we get straight on a plane, I freshen up with Burt's Bees Facial Cleansing Towelettes to clear the grime and sunblock." ☀

Ani Gown, tadashishoji.com;
Mosaic Glass Necklace,
mariquitamasterson.com;
Sunday Morning Necklace
(worn as bracelet) and Jean
Zsa Zsa Bling Amethyst
Ring, manictrot.com



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Shoes That Go the Distance

Comfort and style from the tailgate to the stadium

1 THE FLAT Don't let the pointed toe and pretty kid suede fool you. The squishy sole on these ladylike flats massages tired feet with every step. **CC Corso Como Mystic in Wine**, \$118; nordstrom.com

2 THE WEDGE More supportive and casual than than a heel, these cork wedges visually lengthen legs and won't sink into the grass.

Platform Wedge in Black Metallic Burlap, \$69; toms.com

3 THE SNEAKER Sperry's wool sneakers have removable foam insoles that mold to your feet, slip-proof soles, and fuss-free rawhide laces. **Seacoast Varsity Jacket in Graphite**, \$70; sperry.com

4 THE BOOTIE This quintessential fall style—in olive suede—pairs a

roomy, rounded toe with a thick, stacked heel for balance, and a quality lining to keep feet dry. **Cilantro in Olive**, \$19; miashoes.com

5 THE SANDAL One key thing we look for in a pair of slip-ons is grip—the flexible rubber sole on these minimalist metallic beauties prevents you from sliding. **Milly in Silver/Natural**, \$80; latigoshoes.com

STYLING: MARY BETH WETZEL

IMPORTANT SAFETY INFORMATION (CONTINUED)

Do not take BOTOX® Cosmetic (onabotulinumtoxinA) if you: are allergic to any of the ingredients in BOTOX® Cosmetic (see Medication Guide for ingredients); had an allergic reaction to any other botulinum toxin product such as **Myobloc®** (rimabotulinumtoxinB), **Dysport®** (abobotulinumtoxinA), or **Xeomin®** (incobotulinumtoxinA); have a skin infection at the planned injection site.

Tell your doctor about all your muscle or nerve conditions, such as amyotrophic lateral sclerosis (ALS or Lou Gehrig's disease), myasthenia gravis, or Lambert-Eaton syndrome, as you may be at increased risk of serious side effects including difficulty swallowing and difficulty breathing from typical doses of BOTOX® Cosmetic.

Tell your doctor about all your medical conditions, including: plans to have surgery; had surgery on your face; weakness of forehead muscles, such as trouble raising your eyebrows; drooping eyelids; any other abnormal facial change; are pregnant or plan to become pregnant (it is not known if BOTOX® Cosmetic can harm your unborn baby); are breast-feeding or plan to breast-feed (it is not known if BOTOX® Cosmetic passes into breast milk).

Tell your doctor about all the medicines you take, including prescription and nonprescription medicines, vitamins, and herbal products. Using BOTOX® Cosmetic with certain other medicines may cause serious side effects. **Do not start any new medicines until you have told your doctor that you have received BOTOX® Cosmetic in the past.**

Especially tell your doctor if you: have received any other botulinum toxin product in the last 4 months; have received injections of botulinum toxin, such as **Myobloc®**, **Dysport®**, or **Xeomin®** in the past (be sure your doctor knows exactly which product you received); have recently received an antibiotic by injection; take muscle relaxants; take an allergy or cold medicine; take a sleep medicine; take aspirin-like products or blood thinners.

Other side effects of BOTOX® Cosmetic include: dry mouth, discomfort or pain at the injection site, tiredness, headache, neck pain, and eye problems: double vision, blurred vision, decreased eyesight, drooping eyelids, swelling of your eyelids, and dry eyes.

For more information refer to the Medication Guide or talk with your doctor.

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch or call 1-800-FDA-1088.

Please refer to Medication Guide on the following page.

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WINNING GAME DAY LOOKS

In the South, tailgating is a social affair worthy of a stellar outfit. We have you covered, from the balmy early season to the play-offs

by ASHLEY RIDDLE WILLIAMS
photographs by ROBBIE CAPONETTO



EARLY FALL CALLS FOR A SIMPLE SHIFT

Leather details channel the season without the weight.

① A nubby bouclé fabric, leather trim, and styling options make this dress versatile: When temps dip, swap the bare legs and sandals for tights and boots. **Jaz Dress**, \$248; ellamoss.com

② Olive tones play off the green of the dress. **Fold Over Envelope Clutch**, \$58; povertyflatsbyrrian.com

③ Natural-colored insoles soften the look of the black leather. **Sarena Slip-On Thong Sandal**, \$59.95; solesociety.com

STYLING: MARY BETH WETZEL

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LATE FALL CALLS FOR COZY LAYERS

A cape makes jeans and a sweater glamorous.



- ① The tie belt ensures your shape won't get lost under this swingy wool topper. **Shawl Cape**, \$385; ellsworthanddivey.com
- ② A fisherman's sweater never goes out of style. This one comes in 17 shades, including Cream and Classic Navy. **Double L Cable Crewneck Sweater**, \$44.95; llbean.com
- ③ For the base layer, look for a lightweight cotton shirt that won't add bulk. **Button-Front Check Shirt**, \$69.50; talbots.com
- ④ The 3-inch heel adds height without discomfort. **Belleville**, \$165; pikolinos.com
- ⑤ Finish the look with classic blue jeans. **Simply Vera Slimming Skinny Jeans**, \$54; kohls.com

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R E E S E

on the
SECRETS
of
SOUTHERN
STYLE

THE NASHVILLE NATIVE KNOWS WHAT SOUTHERN WOMEN WANT: LADYLIKE DRESSES, GREAT JEANS, AND PRETTY STATIONERY—AND SHE DELIVERS THEM IN HER NEW STORE, DRAPER JAMES. JENNA BUSH HAGER SITS DOWN WITH THE STAR TO TALK FASHION AND FAMILY TIES

PHOTOGRAPHS BY
miller mobley

Witherspoon's clothing line features pieces inspired by vintage photos of her grandmother. Grace Lace dress; draperjames.com





BELLO: An avid thank-you note writer, Witherspoon made sure stationery was part of the Draper James line. Casey dress, notepad, and Signature throw
RIGHT: Pennington peacoat, Grady sweater, Austin button-down, Tootsie jean, and Assorted Charm bracelet; all available at draperjames.com

I

remember lying on a cot in my parents' bedroom in Texas watching *The Man in the Moon* with my sister, Barbara. As 10-year-olds, we were transfixed by the blonde star, so close to our age, lighting up the screen with a Southern accent.

This summer, on an unseasonably cool Saturday, I had the chance to meet the woman I have admired from afar for 20 years at Riverwood Mansion in East Nashville. I was slightly trepidatious. A colleague said, "I want to hear about the shoot only if you absolutely adore her." We all want Witherspoon to be the perfect Southern ambassador: Dani from *The Man in the Moon* who grew up to be Melanie from *Sweet Home Alabama*.

Although she is her own person—even more outspoken and charming than either of those characters and more petite in real life too—to me, she embodies the "new Southern woman." She's opinionated with a fiery sense of humor and friendly disposition. When I mentioned the banana pudding from Arnold's Country Kitchen that I'd eaten on my way to the interview, she said, "Oh, honey, bury me in that pudding and I will die happy."

This spring, the 39-year-old mogul launched lifestyle brand Draper James, inspired by her paternal grandparents, Dorothea Draper and William James Witherspoon. The site went live in May with feminine dresses, casual separates, and monogrammed linens and other hostess gifts—many named after her favorite Southern icons (Lucinda coat, Austin shirt). A 3,000-square-foot store is planned to open this fall in Nashville's 12South neighborhood, a short drive from Witherspoon's recently purchased home. So, it seems this Southern gal never forgot her roots and is finally ready to come home. —Jenna Bush Hager



JENNA: You named Draper James after your grandparents. What were they like?

REESE: My grandmother, Dorothea, was so elegant. She didn't have a lot of dresses or anything, but she always looked put together. She'd say, "If you look good, you feel good." It's a tenet I've carried all my life—whether I'm doing movies or at home with the kids. My grandfather, William, was incredibly charitable and taught me the importance of giving.

JENNA: Did you look through any of their old letters or pictures for Draper James inspiration?

REESE: Yes, my grandmother was so good at archiving. I have pictures of her in 1941 standing in Cummins Falls State Park in cute little bathing suits and plaid shirts and dressed up at dinner parties.

JENNA: I think we have a renewed interest in the traditions our grandparents grew up with.

REESE: Oh, yeah. I wanted to dig into the question of why Southern women dress the way we do. Why don't we walk around in sweatpants? Why do we wear makeup everywhere? It's just how we were raised. My grandmother would always say things like "spruce the goose" and "put your face on."

JENNA: What did you learn from your grandparents about family?

REESE: They were strict but incredibly loving. We had family dinner every night. That's a big thing I learned from my grandmother—to spend time with your kids and listen to their dreams.

JENNA: Do your kids write thank-you letters, or is it thank-you texts these days?

REESE: I make them write letters. Every gift gets a note or a drawing. It means so much when kids are appreciative.

A photograph of actress Reese Witherspoon. She is smiling warmly at the camera, her blonde hair blowing slightly in the wind. She is wearing a bright yellow double-breasted peacoat over a blue and white plaid button-down shirt. Underneath, she wears a teal-colored windowpane plaid dress. She is also wearing dark blue jeans. Her hands are visible; one is holding a dark blue leather tote bag, and the other is resting by her side. The background is a soft-focus outdoor setting with greenery and a path.

**“MY GRANDMOTHER WAS
SO ELEGANT.
SHE DIDN’T HAVE A LOT OF
dresses or anything,
BUT SHE ALWAYS LOOKED
PUT TOGETHER.”**

BELOW: She designs her line of clothes to take Southern ladies from a casual tailgate to a family dinner. Nashville top and Printed Knoxville pant, Flora cardigan, and charm bracelets; all available at draperjames.com

JENNA: How do you get your Southern fix?

REESE: I just bought a house in Nashville, so that should cure me for good. Everything is a little bit slower here, and I think I'm ready for that in my life again. When I'm here my brain relaxes.

JENNA: Where do you like to go in Nashville?

REESE: There's a great bookstore called Parnassus Books, owned by writer Ann Patchett. It's near my favorite doughnut shop, Fox's Donut Den, which has been around for, I don't know, a million years.

JENNA: Are you a country music fan?

REESE: Huge. Huge. Country has great

musicians. You know Dolly Parton plays seven instruments? I love Dolly so much I can't stand it!

JENNA: People love that you're so real. Has anybody tried to take your "y'all's" away?

REESE: Early on, someone said, "Well, you're never gonna get a job with an accent like that." I learned to change it up, but it's like a pair of slippers that I put on when I'm at home. I start to talk more and more Southern. My kids know when I'm serious. I get *really* Southern.

JENNA: And you double the names up? "Margaret Laura Hager, ..."

REESE: Yes. "Ava Elizabeth Phillippe, get over here." They know.

JENNA: There's a stereotype about Southern women being quiet and demure. Do you think that notion still exists?

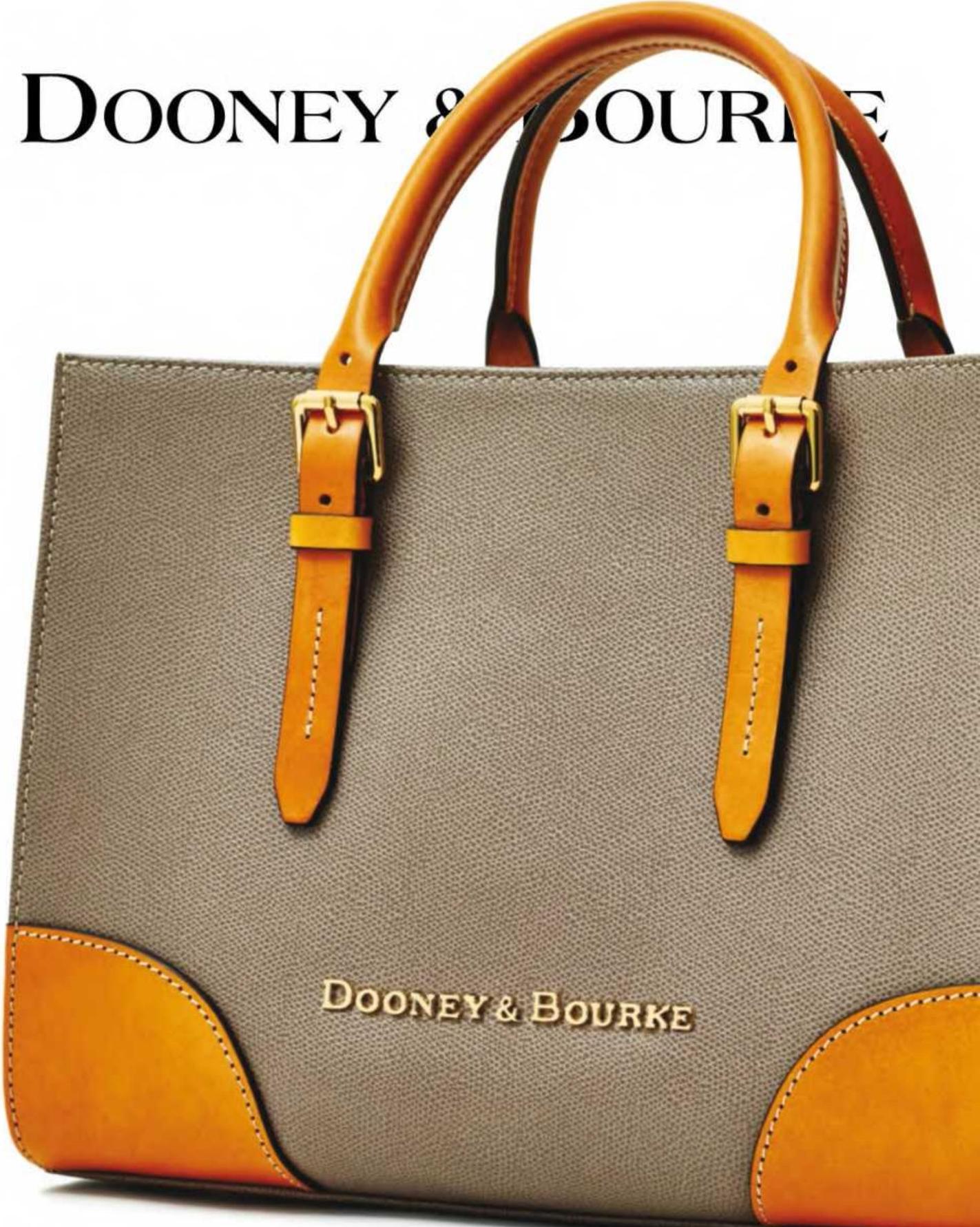
REESE: I don't know a weak Southern woman. My mom says if you want something done, then ask a Southern woman. There are a lot of old ideas about the South, but it's a different time. I'm excited about the new South.

JENNA: You love to entertain. Tell me a tip for someone who is more of a novice.

REESE: I used to be really intimidated by dinner parties. Then I realized anybody coming to my house loves me anyway. Now I put less emphasis on perfection and more on joy and happiness.



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As a hostess, she puts joy before perfection. Hermitage cardigan, Clementine top, and Tootsie jeans; all available at draperjames.com

JENNA: What sets apart the Southern hostess?

REESE: There's this open-door policy that is very quintessentially Southern. My grandmother would make these amazing spreads of fried okra and sweet potatoes, and neighbors were just invited to come in.

JENNA: You're opening a brick-and-mortar store in Nashville. Why the storefront in an online-obsessed culture?

REESE: People need to touch and feel the clothes—40% are made in the South, 70% in America. People say, "Wait, why is it so expensive?" But it's important to me that we bring production to the South. We've been able to help facilities get the machines they've needed for years. And we're collaborating with Southern designers—like Hanna Seabrook in Kentucky, who helped create our stationery, and silversmith Kaminer Haislip in Charleston, South Carolina, who did our silver bowls. I want to give back to this community because I got so much from it as a young girl.

JENNA: Draper James has been in the works for a while. Why now? I mean, you're a pretty busy lady.

REESE: I don't think I ever realized I'd be this busy. I just try to, as my dad says, "Make hay while the sun shines." There is so much growth in the South. Every time I come back to Nashville, there is a new restaurant or another amazing museum or another music club, and I thought, "Wouldn't it be interesting if someone could tap into those traditions that we grew up with?" Southern women are very fashionable. They read *Elle* and *Vogue*, but I don't think anyone's catering to us in the way we love—grandmother's pearls with modern clothes.

JENNA: How do you balance things? You have three children and multiple careers. I know there's no perfect balance, but...



**"I'M EXCITED
about the
NEW
SOUTH."**

REESE: No, and no one's really doing it perfectly. I think you love your kids with your whole heart, and you do the best you possibly can. But, you know, right now I'm feeling sad missing my little 2-year-old, and my daughter's about to finish her freshman year of high school, and my son has a golf tournament this weekend that I hope I don't miss. There are some sacrifices you make, and it hurts your heart sometimes, but my kids tell me they're proud of what I've accomplished, and that just means everything. I grew up with a working mom, and I have so

much respect for the things she did as a nurse and a teacher. I would never begrudge her that.

JENNA: Was it a big deal for you to put your family's name on a business?

REESE: It was a huge deal for me. I was actually asked by several companies to just put my name on something, and I didn't feel like that was appropriate. I hope my grandparents know how much I looked up to them. I truly believe that they look down on me and guide me in this life. ☺